

Pecan Crunchies

2 cups all-purpose flour

$\frac{3}{4}$ teaspoon salt

1 cup pecan pieces

1 cup plus 2 tablespoons (2 $\frac{1}{4}$ sticks) unsalted butter, at room temperature

$\frac{1}{3}$ cup light (lightly packed) brown sugar

$\frac{3}{4}$ cup plus 3 tablespoons granulated sugar

1. Sift the flour and salt together into a small bowl and set aside.
2. Grind the pecans in a food processor until they are finely chopped, but not powdery, about 30 seconds. Set them aside.
3. Using an electric mixer on medium speed, cream the butter, brown sugar, and $\frac{1}{4}$ cup plus 3 tablespoons of the granulated sugar in a medium-size mixing bowl until the ingredients are light and fluffy, about 2 minutes. Scrape the bowl with a rubber spatula.
4. Add the dry ingredients and the pecans and beat on medium-low speed for 20 seconds. Scrape the bowl, then beat until the flour and nuts are completely incorporated, about 15 seconds.
5. Spread a 2-foot length of waxed paper on a work surface. With floured fingers, shape the dough into a rough log about 18 to 20 inches in length along the length of one side of the paper. Roll the log in the waxed paper and twist the ends like a hard candy wrapper. Refrigerate the dough for 2 hours. You can cut the log in half in order to fit it in the refrigerator.
6. Remove the log from the refrigerator and, with the dough still in the waxed paper, gently roll it back and forth on the work surface to round the log.
7. Place the log back in the refrigerator for several more hours.
8. Preheat the oven to 300 degrees. Line 2 cookie sheets with parchment or leave them ungreased.
9. Place the log on the counter, unwrap it, and cut the log into $\frac{1}{3}$ inch thick slices.
10. Dip one side of each cookie in the remaining $\frac{1}{2}$ cup granulated sugar and place it sugar side up an inch apart on the cookie sheets.
11. Bake the cookies until they are firm to the touch and slightly golden, about 25 minutes. Be careful not to underbake these cookies, which alters the texture significantly. To test for doneness, remove one cookie from the sheet and cut in half. There should be no doughy strip in the center. Cool on the cookie sheet. Makes 48 cookies.