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| Drawing of reindeer flying through a starry sky |
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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | |  | | --- | | Place a rack in middle of oven: preheat to 350 degrees . Toss pecans, maple syrup, and ½ tsp of salt | | in a medium bowl. Scrape onto a rimmed baking sheet lined with parchment paper and spread nuts into a single layer. | | nuts into a single layer. Bake until pecans are slightly darkened and syrup is dark and bubbling 15-20 minutes. | | 20 minutes. Remove from oven and carefully toss pecans in hot syrup to coat again. Let cool on | | baking sheet until caramel hardens, about 30 minutes. Break up candied pecans into pieces; discard any burned bits. | | any burned bits. | |   Drawing of gingerbread house and gingerbread men |

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|  | |  | | --- | | Reduce oven temperature to 325 degrees. Generously butter a 10” cast iron or | | stainless steel skillet; line bottom with a round of parchment paper and butter | | parchment. Pulse flour, brown sugar, half of candied pecans, and 1 ¼ tsp salt in | | a food processor until nuts are finely chopped. Add egg, 1 Tbsp. vanilla, and | | remaining 10 Tbsp butter and process until a shaggy dough forms. | |  | | Transfer dough to a large bowl and knead a couple of times just to bring it | | together. Using damp hands; pat dough evenly into skillet, extending all | | the way to the sides of the pan. Bake cookie until edges are golden brown and | | center is slightly puffed, 30-35 minutes. Let cool in skillet 1 hour. | | Invert cookie onto a cutting board and cut into 16 wedges. Turn right side up | | and transfer to a wire rack set inside a rimmed baking sheet. | |  | | Whisk powdered sugar, milk, remaining ¼ tsp salt and remaining 1 tsp vanilla |   in a small wide bowl until smooth. The glaze should be the consistency of heavy | Drawing of Christmas lights |
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|  | cream; thin with more milk if needed. Transfer half of the glaze to another small wide bowl (you’ll need to use 2 bowls as the glaze will start to collect crumbs and you’ll want a fresh start). |  |
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