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| Drawing of reindeer flying through a starry sky |
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| 1 ½ cups chopped pecans 4 Tbsp. pure maple syrup |
| 2 tsp. Kosher salt, divided   |
| 1 ¼ cups all-purpose flour 6 Tbsp (packed) light brown sugar  |
| 1 large egg 1 Tbsp. plus 1 tsp. vanilla extract 1 cup powdered sugar  |
| 3 Tbsp whole milk Coarse white sanding sugar and edible glitter for decorating |
| 10 Tbsp. chilled unsalted butter, cut into pieces, plus more for pan |
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| [Butter Pecan Skillet Cookies] | Holidays 2020Jennifer Santis |

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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. |

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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. |
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| 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. |
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| 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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| Working one at a time, lightly dip half of the wedges, top side down, into first |
| bowl of glaze so that only the surface is covered and no glaze drips down the  |
| Sides. Use a toothpick to pop any bubbles and smooth glaze; coating should |
| be thin enough to see the cookie peeking through. Repeat with remaining  |
| wedges and second bowl of glaze. |
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| Top wedges with remaining candied pecans and let sit 10 minutes. Sprinkle with  |
| sanding sugar and glitter and let sit until glaze is set; about 1 hour. |
| Do Ahead: Cookies can be baked 1 day ahead. Store airtight at room. |
| temperature |
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 | Drawing of gingerbread cookies |
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