

Maple Pecan Cookies



These addictive cookies are certain to be the hit of the whole family...or your fellow workers. Hearty oats and shredded coconut provide a chewy texture while toasted pecans add crunch. Tightly covered, these cookies will keep one week, although they seldom last that long.

Total Time: 40 Minutes

Prep Time: 20 Minutes

Cook Time: 20 Minutes

Ingredients

4 cups old-fashioned oats

3 cups all-purpose flour

1 teaspoon cinnamon

1 cup unsalted butter (2 sticks)

2 tablespoons light corn syrup

1/4 cup boiling water

2 cups chopped toasted pecans

1 cup shredded unsweetened coconut

1 teaspoon salt

2 cups light brown sugar, packed

1 cup pure maple syrup

2 teaspoons baking soda

1 teaspoon maple or vanilla extract

Instructions

Preheat oven to 300F and position racks in the upper and lower thirds of the oven.

Line two baking sheets with parchment paper.

Combine oats, coconut, flour, salt, cinnamon and brown sugar in a large bowl; whisk to blend.

Combine butter, maple syrup and corn syrup in a medium saucepan.

Heat over medium heat until butter melts, stirring occasionally; remove from heat.

Combine baking soda and boiling water, stirring to dissolve.

Add to maple syrup mixture, stirring well. Add maple extract. Stir into dry ingredients.

Add pecans; stir well.

Place 1/4-cup size balls of dough on baking sheets, 3 inches apart. Flatten slightly.

Bake 18 to 20 minutes, until golden brown and set.

Cool on the baking sheets 5 minutes; transfer to a wire rack to cool completely.

September 21st is National Pecan Cookie Day