

Sister Satisfying Choco-pecan Cookies in Two Sizes

This recipe makes about 20 small cookies, and 1 big cookie. The cookies are basically chocolate chip cookies, but with pecans.

History:

This recipe came from a cookbook. After I had made the original recipe several times, I started adding things, such as pecans. I also began toasting the pecans, because it makes them taste really good. My big sister would always eat what seemed like, a dozen cookies, just as soon as they were ready. That got annoying, so I started making one big cookie, along with the other ones, to give to my big sister, so she wouldn't eat so many cookies.

(Optional)-Toast The Pecans:

Ingredients:

1 cup pecan pieces

Instructions:

1. Preheat the oven to 325 degrees Fahrenheit.
2. Line a large, lightly colored baking sheet with parchment paper or wax paper.
3. Place pecan pieces in a single layer on the sheet.
4. Toast the pecans in preheated oven for 7-10 minutes, stirring occasionally. I stirred the pecans at 3 intervals, that were 3 minutes each, for a total of 9 minutes toasting.

Make The Cookies:

Ingredients:

$\frac{3}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup brown sugar
1 cup butter, softened
1 teaspoon vanilla
1 egg
2 $\frac{1}{4}$ cups all purpose flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup semisweet chocolate or dark chocolate chips
1 cup pecan pieces (toasted or raw)

Instructions:

1. Heat oven to 375 Fahrenheit. In a large bowl, beat both sugars, butter, vanilla, and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda, and salt (dough will be stiff). Stir in chocolate chips and nuts.
2. On ungreased cookie sheets, drop dough by rounded tablespoonfuls about 2 inches apart. For perfectly sized and shaped cookies, use a #70 cookie scoop. Take half a cup of cookie dough, round it, and put it about 3 inches away from the surrounding baking sheet edges and smaller cookies.
3. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheets to cooling rack, or move them to a surface covered in some kind of clean paper, such as clean paper bags, cut to lie fully opened, and flat. Tightly cover any cookies that aren't eaten.