

## Mrs Fields Butterscotch Pecan Cookies

Categories: Cookies

Yield: 30 servings

2 1/2 c Flour  
1/2 ts Soda  
1/4 ts Salt  
1 1/2 c Dark brown sugar; packed  
1 c Butter; softened  
2 lg Eggs  
2 ts Vanilla extract  
1 c Chopped pecans (4 oz)  
1 c Whole pecans (3 oz)  
Caramel glaze:  
8 oz Caramels  
1/4 c Heavy cream

PREHEAT OVEN TO 300°F. IN A BOWL COMBINE FLOUR, SODA AND SALT. MIX WELL AND SET ASIDE. IN A LARGE BOWL WITH ELECTRIC MIXER, BEAT SUGAR AND BUTTER. MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGGS AND VANILLA, AND BEAT AT MEDIUM SPEED UNTIL SOFT AND LUMPY (?). ADD THE FLOUR MIXTURE AND CHOPPED PECANS JUST UNTIL COMBINED. DROP DOUGH BY ROUNDED TABLESPOONS 2 INCHES APART ONTO AND UNGREASED COOKIE SHEETS. PLACE 1 WHOLE PECAN IN CENTER OF EACH COOKIE. BAKE 23-25 MINUTES OR UNTIL COOKIE EDGES BEGIN TO BROWN LIGHTLY. TRANSFER IMMEDIATELY TO COOL, FLAT SURFACE WITH A SPATULA.

TO PREPARE THE CARAMEL GLAZE: MELT THE CARAMELS WITH THE CREAM IN A SMALL SAUCEPAN OVER LOW HEAT. STIR WITH A SPOON UNTIL SMOOTH. REMOVE FROM HEAT. DRIZZLE COOLED COOKIES WITH THE CARAMEL GLAZE IN DESIRED PATTERN USING A SPOON OR FORK.