Pecan Pie Thumbprints (Amanda Taylor)

Filling:

1/4c + 2Tbsp powdered sugar

3Tbsp Butter

2Tbsp dark corn syrup

1/4c + 2Tbsp chopped pecans

Combine powdered sugar, butter, syrup in pan and bring to a boil over medium heat. Remove from heat and stir in pecans. Refrigerate for 30 min.

Cookies:

1c butter (softened)

1/2c sugar

2 eggs (separated)

1/3c dark corn syrup

2 1/2c flour

Cream butter and sugar until light and fluffy. Best in egg yolks and syrup; gradually beat in flour. Refrigerate covered for 30 minutes.

Shape into 1-1/2” balls, put on parchment paper 2” apart. Whisk egg whites, brush over top. Make 5 minutes at 375 degrees. Then gently press indentation in center of cookie (use end of wooden spoon) Fill with ½ tsp pecan mixture. Bake 4-5 min longer. Cool on pan 5 min, move to rack.