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PECAN SPIRALS

Ingredients:

2 1/2 c. All Purpose Flour

1/4 c. Brown Sugar

1 c. Butter

2 Tbsp. Cream Cheese

1/4 c. Maple Syrup

1/4 c. Raw Sugar

1/2 c. Sugar

1/4 tsp. Salt

2 tsp. Vanilla

1 1/2 c. Pecans

2 Eggs

- Mix flour, sugar and salt.
- Add butter; mix until crumbly.
- Add vanilla and cream cheese.
- Turn dough on to the tabletop and pat into a 7 inch square. Refrigerate.
Pulse pecans with maple syrup and egg yolks. Refrigerate.
- Preheat oven to 375 degree F.
- Spread pecan mixture over the dough.
- Roll dough tightly. Sprinkle with raw sugar.
- Refrigerate.
- Slice in 1/4 inch thick rounds.
- Bake for 16 minutes until golden brown.
- Makes about 32 cookies.