



# Vanilla 'Egg Yolk' Cookies

## INGREDIENTS

1 cup butter, softened  
3/4 cup sugar  
2 large egg yolks only  
1 teaspoon vanilla  
2 cups all-purpose flour  
1/4 teaspoon salt

### Frosting

1/2 cup butter, softened  
3 cups powdered sugar  
Pinch of salt  
1 tsp. vanilla extract  
About 30 pecan halves, toasted

## DIRECTIONS

1. Toast pecans: Spread single layer of nut on a rimmed baking sheet. Bake in 350 degree F. oven for 8 to 12 minutes, shaking sheet halfway through to prevent burning, Transfer to a cool plate.
2. Heat oven to 350°F.
3. Combine butter, sugar, egg yolks and vanilla in bowl. Beat at medium speed, scraping bowl often, until well mixed. Add flour and salt; beat at low speed, scraping bowl often, until well mixed. Chill dough for at least 1 hour.

4. Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets. Flatten balls to 1/4-inch thickness with bottom of glass dipped in flour.
  5. Bake 10-12 minutes. Cool 1 minute on cookie sheets; remove to cooling rack.
  6. **To make the frosting:** Cream butter in a stand mixer or using your hand mixer for 3 minutes until light and fluffy. Add salt, vanilla then slowly add 2 cups of powdered sugar and beat until smooth. Add the remainder of powdered sugar until desired consistency and taste is reached (you may not need it all) and continue to beat until smooth.
  7. Once cookies have cooled completely, frost and add a pecan halve on top of each cookie. Allow frosting to set, then store in an air-tight container.
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