



Kumara Crisp and Pecan Cookies

BRETT MCGREGOR

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—love food—

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INGREDIENTS

225g unsalted butter, room temperature	1/2 cup crushed Proper Kumara crisps
1 cup sugar, divided	2 cups flour
1 tsp vanilla extract	1 tbsp crushed Proper Kumara crisps
1/2 cup chopped and toasted pecans	1 1/2 tsp flaky salt

METHOD

1. Preheat your oven to 180 degrees C. Line two baking sheets with baking paper and set aside. In a large bowl, cream together the butter with 1/2 cup of the sugar until lightly and fluffy. Mix in the vanilla and combine. Add the pecans, 1/2 cup crushed Kumara crisps and flour together and mix until just combined.
2. Place remaining 1/2 cup sugar in a small bowl. Scoop a tablespoon-sized mound of dough and form it into a small ball with the palms of your hands. Roll the ball in the remaining sugar until coated. Place on prepared baking sheet and using the bottom of a drinking glass slightly flatten the cookies. Cookies only need to be 2cm apart; they only spread a little. Repeat with remaining dough.
3. Bake cookies until lightly golden at the edges, about 15 minutes. Transfer to cool on a wire rack. Sprinkle with a few flakes of the salt and kumara crisps.