

Mud Pie Sugar Cookies with Pecan Crust

Ingredients:

1 cup + 2 TBSP butter, softened
1 cup granulated sugar
1 egg
1 1/2 teaspoon vanilla
3 cups flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup pecans, finely chopped



cream cheese frosting (below)

chocolate ganache (below the cream cheese frosting recipe)

Directions:

Cream together sugar and butter.

Add egg and vanilla, mix.

Add flour, baking powder and salt. Mix.

Refrigerate for 1-2 hours.

Roll cookie dough out until dough is about 1/2-3/4 inch thick. I like to roll my dough onto a silicon baking mat or parchment paper. If your dough is really hard from the fridge or crumbly, work it with your hands (knead it like playdough) until it is soft enough to roll out. Get out your baking sheet. I like to line mine with parchment paper. Use a circle cookie cutter (I use my biscuit cutter) or other shaped cutters to cut out the dough.

Sprinkle a thin layer of pecans on your work area or a plate. Gently press shaped cookie into the pecans. You can press them into one or both sides of the cookie.

Place cut shapes pecan side up on the baking sheet.

Preheat oven to 350 F degrees. Bake for 10-12 minutes.

Cool completely. Frost with cream cheese buttercream. Spoon a dollop of double chocolate ganache on top.

Serve right away or refrigerate and serve chilled.

Cream Cheese Buttercream Frosting

INGREDIENTS:

3 cups powdered sugar

1/2 cup butter, softened (not completely melted!!)

1/2 cup cream cheese, softened

1 tsp vanilla

DIRECTIONS:

Cream together butter and cream cheese in a mixer for 2-3 minutes. Slowly add powdered sugar. Mix until completely blended and creamy. Pipe onto cookies.

Double Chocolate Ganache

INGREDIENTS:

1/2 cup dark or semi sweet chocolate chips

1/2 TBSP butter

1/4 cup heavy cream

1/3 cup milk chocolate chips

DIRECTIONS:

Heat on low in a small pan on stove top until chocolate chips are mostly melted, stirring constantly. Pull off heat and stir until smooth. Dollop on top of frosted cookies.

 *Helping of Happiness*