

SOUTHERN HOLIDAY PECAN & WALNUT COOKIES

These delightful Southern holiday cookies combine the rich flavors of pecans and walnuts, making them a perfect treat for your festive gatherings. The combination of nuts adds a delightful crunch and warmth, capturing the spirit of a cozy Southern holiday.

Ingredients

- 1 **cup** unsalted butter, softened
- 1 **cup** granulated sugar
- 1 **cup** packed light brown sugar
- 2 large eggs
- 1 **teaspoon** vanilla extract
- 2½ **cups** all-purpose flour
- 1 **teaspoon** baking soda
- ½ **teaspoon** baking powder
- ½ **teaspoon** salt
- 1 **cup** chopped pecans
- 1 **cup** chopped walnuts
- 1 **cup** white chocolate chips (optional)

Directions

1. Preheat your oven to 350°F.
2. Line baking sheets with parchment paper or silicone baking mats.
3. In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Beat in the eggs, one at a time, ensuring each is fully incorporated before adding the next.
5. Stir in the vanilla extract.
6. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
7. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
8. Fold in the chopped pecans, walnuts, and white chocolate chips (if using).
9. Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart.
10. Bake in the preheated oven for 10–12 minutes, or until the edges are golden brown but the centers are still soft.
11. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.
12. Once fully cooled, store the cookies in an airtight container to keep them fresh.



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Enjoy these Southern holiday pecan and walnut cookies with family and friends, perfect for sharing the warmth and joy of the season!