



## **Pecan Bourbon Butterhorn Cookies**

*Meltaway, buttery, easy-to-make, crescent shaped cookies*

1 cup butter, softened  
1/3 cup granulated sugar  
2 teaspoons vanilla  
1 Tablespoon bourbon  
2 cups all-purpose flour  
1/2 teaspoon salt  
1 cup chopped pecans

Coating: 1 cup confectioners' sugar or as needed

Preheat oven to 325 degrees F. Line cookie sheets with nonstick baking mats.

**Prepare the Dough:** In a mixing bowl, cream butter and sugar; add vanilla and bourbon. At low speed, add flour and salt. Stir in chopped pecans.

**Shape and Bake the Dough:** Form small walnut-shaped portions of dough, roll dough with hands into crescent shaped cookies. Bake in preheated 325-degree F oven for about 20 minutes or browned on the bottom. While warm, roll in confectioners' sugar to coat. Yield: about 60 small cookies

**Cook's Note:** Adding the bourbon is an optional ingredient.

**About the Recipe:** Bohemian butterhorn cookies are an ethnic favorite family recipe. They are filled with a buttery flavor and shaped like little curved crescents. Some recipes use twice as many pecans, so more chopped nuts can be added if desired. Before serving, we always dust them lightly with extra confectioners' sugar.