

Weezee's Christmas Eve Maple Pecan Thumbprints – Barbara Gardner

We're so thrilled to be sharing Barbara Gardner's winning holiday cookie recipe. Talk about it in all our lovely support channels!

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Barbara's Story:

Growing up in a small town with all of my aunts, uncles and cousins, our family celebrated Christmas on Christmas Eve at my aunt and uncle's ranch house. My mom would always make huge platters of candy (toffee, rocky road, chocolate peanut clusters, divinity (yuck), and various other treats) and my Aunt Weezee would make huge platters of every kind of cookie imaginable.

Christmas Eve at the ranch was childhood magic. When we moved away and had no family close to us, I carried on my family's tradition and combined my mom's candy making and my aunt's cookie making into one platter for local friends at Christmastime. This adapted recipe for Weezee's maple thumbprint



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| Each Batch Yields 60 Cookies | # of Batches | 1 |
|------------------------------|--------------|---|

Ingredients & Method For the Cookie

| | Item | Qty | Unit |
|--|--|-------|--------|
| Step 1 Cream Together - Light & Fluffy | Unsalted Butter* | 3 | sticks |
| | Granulated Sugar | 1/2 | cup(s) |
| | Dark Brown Sugar | 1/2 | cup(s) |
| Step 2 Beat In | Vanilla Extract | 1/2 | tsp |
| | Maple Extract | 1 | tsp |
| Step 3 Add Flour & Salt | All-Purpose Flour** | 3 1/2 | cup(s) |
| | Salt (Kosher or Fine Sea Salt) | 1/4 | tsp |
| Step 4 Egg Wash: Whisk Egg, Sugar & Water | Egg | 1 | large |
| | Sugar, granulated | 1 | TBSP |
| | Water | 1 | TBSP |
| Step 5 Toast & Chop Nuts: 350 degrees for 5-8 minutes or in a pan until fragrant. Cool & chop finely. | Finely Chopped, Lightly Toasted Pecans | 3 | cup(s) |

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|---------------------------------------|---|
| Step 6 Portion, Roll, Chill | Line a cookie sheet with parchment or silpat Using a TBSP measure or #70 size portion scoop, create small dough balls, roll in palms, and place on cookie sheet. Once all dough is portioned, roll each ball in the egg wash, then the nuts. Place nut covered dough ball back on cookie sheet and gently but firmly create an indent with your thumb. Continue until all have been rolled and shaped. Chill in refrigerator for 30 minutes, minimum. Can also be frozen. |
| Step 7 Preheat oven & bake | Preheat Oven to 325 degrees Bake for 20-25 minutes until lightly golden Let set for a minute before transferring to a cooling rack |

For the Buttercream

| Step 1 | Item | Qty | Unit |
|--|--|------------|-------------|
| Using a Stand Mixer or Electric Beaters Whip Softened Butter, Powdered Sugar, Maple Extract and Salt, Cream Until Incorporated, Scraping Down Sides Periodically | Unsalted Butter* (room temperature) | 1 1/2 | sticks |
| | Powdered Sugar | 3 | cups |
| | Salt (Fine Sea Salt or Kosher) | 1 | pinch |
| | Maple Extract | 0.75 | tsp |
| Step 2 | | | |
| Now add the milk, a little at a time until a spreadable, pipeable buttercream is created. You might not need all the milk. | Milk | 2.5 | TBSP |
| Step 3 | | | |
| Using a star tip and piping bag fill the thumb print with a small dollop of maple buttercream. | Star tip & Piping Bag | 2.5 | TBSP |
| Step 4 | | | |
| Set aside to "set" then transport to your hub for packaging into treat boxes. | Let set and then box for gift giving. | | |
| Step 5 | | | |
| Package at home or at your hub. Based on the portion size, each box should hold 10-12 cookies. | Treat Box Label for Box Tissue Liner Gold Cord Ribbon | | |

Notes:

*Butter: This recipe calls for unsalted butter but you can use either unsalted or salted. We used Vital Farm's salted butter, a high fat content butter, and it produced a lovely buttery crumb that wasn't too salty

****Flour:** All purpose Edison is a great choice. In our test we used a mix of Sequoia and Fairhaven fine pastry flour. This produced a lovely, nutty cookie and but was admittedly a little heavy. In future tests I would lighten with a mix of all purpose and the Fairhaven fine pastry flour.