

## Baker 18 - Ken Roscoe

### Sally's Favorite Recipe' Pecan Cookies

#### Story

In the 1980s, a coworker brought some cookies to my wife's job at a small independent newspaper in Oregon. While fairly 'innocent' looking, they packed a tastebud wallop! My wife asked the baker for the recipe. They were from a publication and called "Sally's Favorite Recipe". We put them into regular rotation, calling them Sally's. They haven't met a human they don't delight *and* they're easy to make in a mixer. 😊 hint You can make them tiny and have loads... medium or extra large if you don't have dough-ball-rolling time.

#### Recipe

x40

x60

x80

1/2 c	3/4 c	1 cup Butter at room
1/2 c	3/4 c	temperature 1 cup Brown
1/2 c	3/4 c	sugar (packed)
Sm	Med	1 cup Sugar
1/2 t	3/4 t	1 large Egg
1/2 c	3/4 c	1 tsp Vanilla
		1 cup Salad oil
1.25 c	1.75c + 2T	
1/2 c	3/4 c	2 1/2 cups Corn flakes
1/4 c	1/4 c + 2T	1 cup Rolled oats (regular)
1/4 c	1/4 c + 2T	1/2 cup Sweetened shredded dried coconut
		1/2 cup Pecans (+ approximately 1 cup of pecan halves for decoration)
1.75 c	2.5 c + 1 T	3 1/2 c. flour
1/2 t	3/4 t	1 tsp Baking soda

#### Directions:

In a mixer beat butter until light. Add sugar, brown sugar, vanilla and egg then dribble in oil to mix well.

In a food processor place corn flakes, oats, coconut, and the pecans. Whirl these until finely chopped.

Combine the flour and baking soda together in a mixing bowl. Add the ingredients in the food processor to this bowl and mix.

Add dry ingredients in the bowl into the mixer with the other ingredients and mix until just combined. Dough is

very wet to start--this is normal.

Baking:

Preheat the oven to 375\*. Measure mixture into 2 tsp - 1 T. rounds and roll these into balls in your hands. Place on a cookie sheet with spreading space between them. Lightly X mark flatten them with a fork dipped in flour. Push a pecan half into the center. Now bake for 10 to 12 minutes and beginning to brown. Place on cooling racks when done.