



As it turns out, my nephew has also inherited Mama's "love of cooking" gene! We recently spent an afternoon together baking cookies in my kitchen. Ray wanted to bake sugar cookies. I wanted chocolate chip. We compromised and baked them both!

We made the dough for the sugar cookies first. While the dough was chilling in the refrigerator we made and baked the chocolate chip cookies. Ray hasn't learned to like pecans yet so we split the recipe and made half with pecans and half without. While the chocolate chip cookies cooled Ray and I rolled the sugar cookies into balls and then rolled them again in sugar. We used both raw sugar and granulated sugar. The sugar cookies are soft when warm straight out of the oven. They become crispy as they cool. Both recipes are easy and delicious. What a fun afternoon!

Dark Chocolate and Pecan Cookies

Delicious with or without the pecans! ☐



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