



Butter Pecan Stars

36 servings Prep time: 15 Minutes + 2 hours chilling dough (includes chill time) Cook time: 10 to 12 minutes per batch

Ingredients

Ingredients for Stars: 1/2 cup butter 1/3 cup lard 1 cup packed brown sugar 1/2 teaspoon baking powder 1/4 teaspoon baking soda 1/4 teaspoon salt 1 egg 1/3 cup melted good quality butter pecan ice cream 2 1/4 cups all-purpose flour 1/2 cup pecans, toasted and finely chopped

Ingredients for Butter Pecan Icing: 1 1/2 cups powdered sugar 3 tablespoons melted good quality butter pecan ice cream 1 tablespoon caramel pecan syrup, optional 1 tablespoon red and gold mixed sparkles, optional

Directions

Step 1 – In a sauce pan, melt butter and heat on low to medium heat for 3 to 5 minutes until butter begins to turn brown. Step 2 – In a large mixing bowl beat butter, brown sugar, and lard with an electric mixer on medium to high speed for 30 seconds. Add baking powder, baking soda, and salt. Beat until combined., scraping sides of bowl occasionally. Beat in egg and melted ice cream until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining and the 1/2 cup of pecans. Divide dough in half. Cover and chill fir 2 hours or until dough is easy to handle. Step 3 – Preheat oven to 350 degrees Fahrenheit. On a lightly floured surface, roll half of the dough at a time until about 1/4 inch thick. Using 2 to 3 inch star-shaped cookie cutters, cut into stars of various sizes. Place stars 1 inch apart on an un-greased cookie sheet with parchment paper. Step 4 – Bake for 10 to 12 minutes or until edges are set and lightly browned. Transfer cookies to wire racks; let cool. Drizzle with Butter Pecan Icing and, if desired, sprinkle with finely chopped nuts. Sprinkle red and gold sparkles during the holidays over cookies, if desired. Makes about 36 (2 1/2-inch) cookies. Step 5 – Butter Pecan Icing – In a medium bowl, stir together 1/2 cups powdered sugar, 3 tablespoons melted good quality butter pecan ice cream, and 1 tablespoon caramel pecan syrup, if desired. Add additional melted ice cream, 1 teaspoon at a time, until icing is of drizzling consistency. To Store:gr Layer united cookies between waxed paper in an airtight container. Cover and store at room temperature for up to 3 days or freeze for up to 3 months. Thaw cookies, if frozen; drizzle with icing.

