

Pecan Pie Truffle Shortbread Cookies

INGREDIENTS:

- Cocoa Lite Coating, melted
- 1 tsp Maple LorAnn Flavor
- Butter Pecan Squeeze-Ums
- Pecans, finely chopped
- 1 cup Butter, softened
- 3/4 cup Powdered Sugar
- 1 tsp Buttery Sweet Dough Emulsion
- 2.5 cups Flour

TOOLS FROM CKSA:

- Mini Bundt Chocolate Mold #90-5622
- Squeeze Bottle
- Gold Sanding Sugar
- Sweet Tooth Fairy Autumn Sprinkle Mix
- Piping Gel
- Scalloped Cutter
- Spatula
- Parchment
- Bench Scraper
- Pastry Rulers
- Cookie Sheet
- Cooling Rack
- Brush



DIRECTIONS: continued on next page

1. For the Bon Bon: Combine melted cocoa lite with maple flavoring. Add paramount crystals if needed.
2. 2. Line chocolate mold. Let sit until to starts to thicken and dump out excess coating, let harden. Snip tip of butter pecan squeeze-ums and fill mold about halfway.
3. 3. Add some chopped pecans.
4. 4. Top and seal the mold with cocoa lite.
5. 5. Place in freezer for 5-10 minutes until hardened.
6. 6. Carefully remove from mold.
7. For the Shortbread: Preheat oven to 350°F.
8. In large mixing bowl, beat together softened butter, powdered sugar and flavoring on low speed until combined.
9. Add flour a little at a time until combined (if dough is crumbly mix in 1-2 tablespoons softened butter.

10. Roll dough on floured surface 1/2 inch thick using pastry rulers as your guide.
11. Cut into small scalloped rounds.
12. Place 1/2 inch apart on ungreased cookie sheet.
13. Bake 8-10 minutes or until bottoms are light golden brown.
14. Immediately remove cookies to wire rack and cool completely, about 30 minutes.
15. When cooled, brush the cookie edges with piping gel and dip in gold sanding sugar.
16. To Assemble: Use additional melted candy coating to attach molded candy piece to short bread cookie. Add a fall leaf from Autumn Sprinkle Mix