

BUTTERCRUNCH COOKIES

Courtesy of: Teddi Becker

½ lb. unsalted butter, melted
1 cup brown sugar – light or dark
1 egg, separated
2 cups flour
1 teaspoon vanilla
pinch of salt
2 ½ cups crushed nuts – pecans, walnuts, almonds

1. Preheat the oven to 375 degrees.
2. Mix butter, sugar, egg yolk, flour, and salt together.
3. Add vanilla.
4. Generously butter a cookie sheet and pat the dough out *very* thin on the sheet. The dough should cover the entire sheet. (This is very important to do; otherwise, the perimeter will be done way before the dough in the center of the cookie sheet.)
5. Brush dough (or use your hands) with egg white that has been slightly beaten.
6. Sprinkle with crushed nuts.
7. Bake for about 21-22 minutes. Check the edges; they should be a medium to darkish brown. It's alright to cook a bit longer, if necessary.
8. Let cool slightly; then use a serrated knife to cut in squares.

