

## **Pecan Cream Cheese Sandwich Cookies**

By Sheryl Gardella

½ Cup firmly packed dark brown sugar  
2 Tbsp heavy cream  
5 Tbsp unsalted butter at room temperature, divided  
¼ Cup all-purpose flour  
¼ Tsp salt  
1 Cup pecans, finely chopped  
½ Cup coconut  
1 - 4oz pkg cream cheese at room temperature  
3 Tbsp confectioners sugar

Heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Put the brown sugar, cream and 3 Tbsp butter in a medium saucepan and cook over medium-low heat, stirring occasionally until the butter has melted, the sugar has dissolved and the mixture is smooth (about 3 minutes). Remove from the heat and stir in the flour, salt and pecans.

Drop level, rounded teaspoons of batter 3 inches apart onto the prepared baking sheets; slightly flatten batter. Bake until golden brown, 8 to 9 minutes. Let cool on the sheets for approximately 8 minutes then transfer to wire racks to cool completely.

Spread coconut on baking sheet and bake in 350 degree oven for 5 to 6 minutes (stirring occasionally) or until lightly browned. Allow to cool for 15 minutes.

To make the filling beat cream cheese, confectioners sugar and remaining 2 tablespoons of butter until light and fluffy, 2 to 3 minutes. Stir in toasted coconut. Gently spread a slightly rounded teaspoon on the flat side of one cookie and top with flat side of second cookie. Assemble just before serving or store in refrigerator until serving.

Makes 1 dozen sandwich cookies.

For variation maple syrup or pumpkin can be used in the cream cheese filling instead of coconut.