

SANTA'S FUDGY PECAN COOKIES

By Carol Forcum

1 ½ cups brown sugar
2/3 cup butter
1 TBS water
1 tsp vanilla
2 eggs
1 1/2 cups flour
1/3 cup cocoa powder
1/4 tsp baking soda
1/4 tsp salt
1 cup chocolate mini chips
1 cup pecans, toasted and chopped

Frosting

1 14 oz can condensed milk (like Eaglebrand)
12 oz package of chocolate chips

Pre-heat oven 375°

Mix brown sugar, butter, water, and vanilla in bowl of mixer and beat until light.

Beat in eggs.

Add flour, cocoa, baking soda, and salt and stir until just blended.

Add pecans and chocolate chips.

Spoon rounded spoonfuls 2 inches apart on cookie sheets. I use a cookie scoop.

Flatten cookie a little with a glass dipped in sugar.

Bake in 375° oven for 7 to 9 minutes or until cookies are set ... do NOT overbake.

Cookies will look under-done, cool on cookie sheets for 2 minutes before removing.

To make frosting pour condensed milk into microwave safe bowl. Add chocolate chips, and heat for 1 minute in microwave. Stir and if needed to melt chips, return to microwave for 30 second increments until chips are completely melted.

You can also use a double boiler to melt the chocolate chips in the milk.

When cookies are cool, swirl frosting on top and for a Christmas-y look I add a cherry half. A pecan half makes a pretty garnish too.