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## BAKED CHOCOLATE PECAN COOKIES

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### *INGREDIENTS*

- 250g (1 ¼ cups) Packed Brown Sugar
- 50g (1/4 cup) White sugar
- 250g (1 ¼ cups) Unsalted butter at room temperature
- 1 tsp Vanilla
- 2 Eggs
- ½ tsp Baking soda
- ½ tsp Salt
- 300g (1 ½ cups) Pastry flour
- 250g (1 ¼ cups) Chopped pecans
- 400g (2 cups) Rogers' Milk or Dark Fondue  
& Baking Chocolate (chopped)

### *METHOD*

1. Cream brown sugar, white sugar, and butter until smooth. Add vanilla.
2. Add dry ingredients and eggs alternately to creamed butter mixture.
3. Add pecans and chocolate to mix.
4. Spoon onto Teflon or parchment paper coated baking sheet and bake at 350°F for 12 minutes or until golden brown.

