

Owl Cookies



Ingredients

- 3 sticks butter, room temp
- 1 cup sugar
- 2 teaspoons pure vanilla
- 3 3/4 cups flour
- 1/4 teaspoon salt
- 1 cup finely ground pecans
- Chocolate Chips
- Whole Almonds

Directions

1. Preheat the oven to 350 degrees.
2. In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and sugar until well blended. Add the vanilla, mix again.
3. Add the flour and salt to the butter mixture. Mix well.
4. Add the pecans to the butter/flour mixture, mix well.
5. When the dough starts to come together into a ball, remove it from the bowl and place on a flour dusted surface. Shape it into a flat disc.
6. Roll the dough to 1/2" thickness. Use a large round cutter to cut the owl bodies, and a small round cutter to cut the eyes, cutting two eyes for each body.
7. Cover a cookie sheet with parchment paper. Place the large rounds onto the cookie sheet. Lightly moisten the eye area and beak area with water. Attach the small cookie dough circle eyes. Attach two chocolate chips to the eyes (point down), then press an almond under the eyes.
8. Bake for 15 - 20 minutes at 350 degrees, until the edges begin to brown. Allow to cool to room temperature before packaging or serving.