

## Salt and Serenity

### Pecan Maple Fudge Cookies

Slightly adapted from [www.mandymortimer.com](http://www.mandymortimer.com)

Makes about 30 cookies

3 2/3 cups All-purpose flour  
1 1/4 teaspoons Baking Soda  
1 1/2 teaspoons Baking Powder  
1 1/2 teaspoons / Fleur de Sel  
2 1/2 sticks Unsalted Butter (280 grams), room temperature  
1 1/4 cups Light Brown Sugar  
1 cup Granulated White Sugar  
2 large Eggs  
2 teaspoons Pure Vanilla Extract  
300g Maple Fudge Pieces (diced to the size of choc chips)  
300g Pecans, toasted and roughly chopped

Sea salt for sprinkling

#### Method

1. Sift together flour, baking soda, baking powder and stir in salt flakes with a whisk.
2. In the bowl of a stand mixer cream butter and both sugars together for about 4 minutes.
3. Beat in eggs one at a time until thoroughly mixed with butter and sugar.
4. Stir in vanilla.
5. Add dry ingredients and mix on low speed until just combined.
6. Add chopped pecans and fudge pieces, mix on low until evenly distributed.
7. Press plastic wrap against the surface of the dough and refrigerate for several hours or overnight.
8. Once chilled, preheat oven to 350°F.
9. Line baking trays with parchment.

10. Scoop mounds of dough, using a 1 1/3 ounce scoop (about 1 3/4 inches across and arrange on baking sheets. I fit 9 mounds of dough on each cookie sheet.
11. Sprinkle each cookie very lightly with a small amount of sea salt.
12. Bake until golden brown, about 10-12 mins (the edges will be set but the middle still soft if lightly pressed).
13. Remove from oven and cool on baking trays for about 10 minutes.
14. Remove cookies from baking tray and cool completely on wire racks. Repeat with remaining dough.