**Butter Pecan Cookies**

Servings:                   36 Cookies

Prep Time:                10 Minutes

Cook Time:               10 Minutes

Total Time:                30 Minutes

Equipment Needed:

1 Large Bowl, Fork, Spoon, Measuring Utensils, Cookie Sheet

Ingredients:

2 Eggs (OR) Egg Replacement

2 teaspoons Vanilla, Non-Alcoholic

1/2 Cup Cane Sugar

1 Cup Brown Sugar

1 Cup Earth Balance Vegan Butter, Softened

1/2 teaspoon Sea Salt (OR) Pink Himalayan Salt

1 1/2 teaspoon Baking Powder, Aluminum-free

(I also tried it with Baking Soda the 1st time and found it unnecessary the 2nd time, using ONLY the Baking Powder)

2 1/2 Cups All-Purpose Flour (Unbleached)

2 Cups Pecans, Roughly Chopped

Directions:

1. Mix all the Liquid Ingredients.

2. Mix all the Solid Ingredients.

3. Using a teaspoon, drop cookie dough onto an ungreased sheet, spacing them evenly apart.

4. Bake cookies on 350 degrees for 10-12 minutes (do not overcook; they will continue to cook while cooling them).

 5. Eat & Enjoy!