



The Little French Bakery

# Pecan Crescents

Make a double batch, these will go fast!

*Makes about three dozen*

Ingredients:

1 cup shortening

1 cup powdered sugar

1/2 tsp salt

1 1/4 cups pecans, chopped

2 cups all purpose flour

1 Tbsp water

1 Tbsp vanilla extract

powdered sugar for rolling the warm cookies

Preheat your oven to 325 degrees F.

Mix the the ingredients together to form a dough.

Pinch off a walnut sized piece of dough. Roll between your palms to make a log shape. About 2-2 1/2 inches in length.

Place on the parchment lined baking sheet. Bend the log to form a crescent shape.

Bake 12-15 minutes, until barely golden brown.

When cool enough to handle, roll in powdered sugar.