

**Tupperware®**

Serves: 10 • Serving size: 3 cookies



PREP: 10 minutes  
COOK: 12 minutes

## Maple-Pecan Holiday COOKIES

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2¼ cups all-purpose flour  
½ tsp. baking soda  
7 oz./200 g salted butter, softened  
½ cup granulated sugar  
¾ cup brown sugar  
¼ cup maple syrup  
¼ tsp. kosher salt  
3 tsp. vanilla extract  
1 egg  
2 cups chopped pecans

1. In a medium bowl, whisk together flour and baking soda; set aside.
2. In the base of the Power Chef® System fitted with paddle whisk attachment, combine butter, granulated sugar, brown sugar, maple syrup and salt. Cover and pull cord until pale and well combined. Add vanilla and egg. Cover and pull cord until mixture is smooth and well mixed.
3. Transfer mixture to bowl with dry ingredients; mix until well combined. Stir in nuts.
4. Transfer cookie dough to a Freeze-It® container. Seal and store up to 1 month in freezer, or 7 days in refrigerator.
5. To bake, preheat oven to 400° F/205° C. Scoop 2 tbsp. dough and roll into ball. Place dough balls 2 ⅞ cm apart on a baking sheet lined with the Silicone Wonder® Mat and bake 10–12 minutes or until edges are brown and crisp. Remove pan from oven, transfer cookies to cooling rack.

**Nutritional Information (per serving):**

Calories: 500 Total Fat: 31g Saturated Fat: 11g Cholesterol: 60mg  
Carbohydrate: 52g Sugar: 28g Fiber: 3g Protein: 6g Sodium: 125mg  
Vitamin A: 10% Vitamin C: 0% Calcium: 2% Iron: 10%

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