

## Mom Blogger PLR Boutique

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## **Bourbon Pecan Meltaways & Sugared & Spiced Pecans**

**Bourbon Pecan Meltaways Ingredients:**

3 cups all-purpose flour  
1½ tsp. grated nutmeg  
1 cup butter or margarine, softened  
1 cup light brown sugar, packed  
¼ cup bourbon  
1 ½ cups chopped pecans

**Directions for Pecan Meltaways:**

In a medium bowl, mix the flour and nutmeg until they are well combined.  
In a large bowl with an electric mixer on medium speed, cream together the butter and brown sugar until fluffy.  
Reduce the speed to low, and beat in the bourbon with a wooden spoon.  
Then stir in ½ cup of the pecans.  
Gradually stir in the flour mixture until just combined.  
Divide the dough into 2 pieces.  
Shape each into an 8 inch log.  
Spread the remaining pecans on the work surface.  
Roll the logs in the pecans, pressing them into the dough.  
Flatten the logs slightly into a rectangular, 10 inch long logs.  
Wrap them in wax paper.  
Refrigerate them for 4 hours, or freeze for 1 hour until they are firm.  
Preheat your oven to 375 degrees F.  
With a serrated knife, cut the logs into ¼ inch thick slices.  
Place them on ungreased cookie sheets 2 inches apart.  
Bake 10-12 minutes until lightly browned.

\*Makes 5 dozen

**Sugared & Spiced Pecans Ingredients:**

1 pound pecan halves  
¾ tsp. salt  
1 tsp. cinnamon  
1 cups sugar  
1 egg white  
1 tbsp. water

**Sugared & Spiced Pecans Directions:**

Beat egg white and water until frothy, but not stiff.  
Stir in the salt, sugar and cinnamon.

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Add pecans, and stir until completely coated.  
Spread on a cookie sheet.  
Bake at 200 degrees F. for 45 minutes.  
Stir every 15 minutes.  
Remove and store in an airtight container when cool.

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