



Gammy's House Recipes

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Holiday Lace Cookies

Yield: 3 dozen.

It's hard to stop eating these buttery cookies dotted with pecans and dried cranberries. I cherish this recipe from my mother.

—Mildred Sherrer, Fort Worth, Texas

1 cup butter, softened
2-1/4 cups confectioners' sugar
1/4 cup light corn syrup
1-1/4 cups all-purpose flour
1 cup chopped pecans
1/4 cup dried cranberries

In a large mixing bowl, cream butter and confectioners' sugar. Beat in corn syrup. Gradually beat in flour. Fold in pecans and cranberries. Shape dough into two 6-in. logs; wrap each in plastic wrap. Chill for at least 2 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 3 in. apart on ungreased foil-lined baking sheets. Bake at 350° for 11-12 minutes or until center and edges are browned and lacy. Allow cookies to cool completely; carefully remove from foil.