

Pecan Flower Cookies

Recipe By *Esther Ottensoser*



Cooking and Prep:  20
m

Serves:  24

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

For all of us Bais Yaakov Boro Park alumni out there (from 20-plus years ago), I'm sure you recall our daily snack of flower butter cookies! Used as a base for this tasty pecan topping, you'll see these flowers blossom into a delectable, mouthwatering treat!

Ingredients (6)

Main ingredients

- 1 package butter-flavored flower cookies
- 1/2 cup (1 stick) margarine (use soy-free, if needed)
- 1/2 cup brown sugar
- 1/2 cup chopped pecans
- 1/2 cup shredded coconut



dark and white chocolate, for drizzling

Start Cooking

For the Cookies

1. Preheat oven to 350°F (180°C). Lay the cookies on a Gefen Easy Baking Paper-lined baking sheet.
2. Place the margarine, brown sugar, coconut, and pecans in a medium-sized pot and bring to a boil, stirring until combined.
3. Place one teaspoon of the mixture on each cookie.
4. Bake for eight minutes. Allow to cool.
5. Drizzle with white and dark chocolate.