

## FROSTED MAPLE PECAN WHITE CHOCOLATE CHIP COOKIES

Prep Time: 20 minutes Total time: 45 minutes Yield: 5 dozen

### Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 2 cups packed brown sugar
- 1 cup vegetable shortening
- 1/2 cup butter or margarine, softened
- 2 large eggs
- 1 teaspoon maple flavoring
- 1 teaspoon vanilla extract
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Premier White Morsels
- 1/2 cup chopped pecans (or walnuts or can omit)
- 1 cup pecan halves (about 60) (or walnuts)
- **MAPLE FROSTING**
  - 4 cups powdered sugar
  - 4 or more tablespoons milk
  - 1/4 cup butter or margarine, softened
  - 1 teaspoon maple flavoring

**PREHEAT** oven to 350° F.

**COMBINE** flour and baking soda in a medium bowl. Beat brown sugar, vegetable shortening, butter, eggs, maple flavoring and vanilla extract in a large mixing bowl until creamy. Gradually beat in flour mixture. Stir in morsels and chopped pecans. Drop by rounded tablespoon onto ungreased baking sheets.

**BAKE** for 9 to 12 minutes or until light golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Spread with Maple Frosting; top each cookie with pecan half.

### FOR MAPLE FROSTING:

**COMBINE** powdered sugar, milk, butter and maple flavoring in a medium bowl; stir until smooth. Preheat oven to 350 degrees

Source: [www.meals.com](http://www.meals.com)

