

# Frosted Pecan Dainties

**1 cup butter, softened**  
**1/4 cup powdered sugar**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1/2 teaspoon salt**  
**1/2 cup chopped pecans**

Cream butter; mix in sugar and vanilla. Combine flour and salt; blend into butter mixture. Shape into roll 1-1/2 inches in diameter. Cover and chill several hours or overnight.

Preheat oven to 350 degrees F. Cut into 1/4-inch slices; place on ungreased cookie sheets. Bake at 350 degrees for 13 to 16 minutes. Cool on wire cooling racks. Frost with Browned Butter Frosting; sprinkle with chopped pecans. *Makes about 7 dozen.*

## Browned Butter Frosting

**2 tablespoons butter**  
**1-1/2 cups powdered sugar**  
**1 tablespoon hot water**  
**2 to 2-1/2 tablespoons cream**

Lightly brown butter in saucepan. In medium bowl, combine powdered sugar, water and butter. Beat in 2 tablespoons cream. If needed, add remaining cream to adjust spreading consistency.

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# Chocolate Chip Squares

**2 cups finely crushed graham cracker crumbs (about 30 crackers)**  
**1 (14-ounce) can sweetened condensed milk (not evaporated)**  
**1 cup chopped pecans**  
**1 cup chocolate chips, semi-sweet, dark or milk chocolate**  
**1 teaspoon vanilla extract**

Preheat oven to 325 degrees F. Blend cracker crumbs with condensed milk; stir in pecans, chocolate chips and vanilla. Spread into greased 7x11-inch pan. Bake at 325 degrees about 35 minutes. Cool pan on wire cooling rack. Cut into squares while warm. *Makes about 24 squares.*