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.

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.