

# Pecan Delight Cookies

By: Katherine Toon

## Ingredients:

- 1 egg white
- 3/4 cup light brown sugar
- 1-1/2 cups pecans (large or small chunks chopped according to your preference - you can even use halves)

## Directions:

1. Beat egg white until it stands in peaks.
2. Add sugar a little at a time, beating after each addition just a little bit.
3. Fold in pecans.
4. Drop by teaspoonful onto greased or parchment papered or silicone lined cookie sheet about an inch apart.
5. Bake in SLOW oven (250 degree) for 30 minutes.
6. They should look very slightly browned on the tips of the meringue, but don't overcook. The low temp baking is the key.