

## **Cranberry Pecan Sandies – Vicky Nichols**

1 package (15.6 oz) cranberry quick bread mix  
½ C. butter, melted  
1 egg  
2 Tablespoons orange juice  
¾ C. chopped pecans  
30-36 pecan halves  
Orange Glaze:  
1 Cup confectioners' sugar  
3-4 Tablespoons orange juice

In a large mixing bowl, combine the bread mix, butter, egg and orange juice.

Stir in chopped pecans.

Roll into 1" balls.

Place 2" apart on ungreased baking sheets.

Flatten w/bottom of a glass coated w/nonstick cooking spray  
(I used the palm of my hand).

Press a pecan into center of each cookie.

Bake at 350 degrees for 12-14 minutes or until lightly browned.

Cool for 1 minute before removing to wire racks.

In a small bowl, whisk glaze ingredients.

Drizzle over cookies.

Yield 2 ½-3 dozen cookies.

(Note: I always refrigerated dough for a few hours before I shape them on the cookie sheet.)