

Mini Maple Pecan Pies

- Prep Time: 10 minutes
- Cook Time: 20 minutes (plus 30 minutes to cool)
- Total Time: 30 minutes (plus 30 minutes to cool)
- Servings: 12 Cookie Cups



Ingredients:

- Carlini Canola Cooking Spray
- 1 pouch Baker's Corner Sugar Cookie Mix
- 1 Golden Large Egg, beaten
- 1/3 cup Baker's Corner Brown Sugar, packed
- 1/4 cup Baker's Corner Light Corn Syrup
- 1 teaspoon Specially Selected 100% Pure Maple Syrup
- 1/2 teaspoon Stonemill Pure Vanilla Extract
- 1 cup Southern Grove Chopped Pecans finely chopped

Directions:

1. Heat oven to 375°. Grease regular size muffin pan with cooking spray.
2. In a large bowl, combine cookie mix and cookie mix ingredients as directed on package until soft dough forms. Using rounded tablespoons or a small ice cream scoop, shape dough into 12 balls and place in muffin pan. Press dough to form the shape of a cup. Bake for 10 minutes.
3. In a medium bowl, mix remaining ingredients until well blended.
4. Spoon 1 tablespoon of filling into each cookie cup, stirring before filling each.
5. Bake 8 to 10 minutes or until edges are golden brown. Cool for 10 minutes, run knife around edge of each cookie to loosen. Cool completely in pan, about 30 minutes.



Recipe Courtesy of:
ALDI Test Kitchen