

Pecan Pirouettes

- 2/3 c. packed light-brown sugar
- ½ c. (1 stick) unsalted butter
- ½ c. light corn syrup
- Salt
- 1 t. grated orange zest
- 1 c. pecans, finely chopped (I used the food processor with the large blade.)
- 2/3 c. cake flour

In a medium saucepan, heat sugar, butter, corn syrup, and a pinch of salt over medium heat, stirring, until sugar has dissolved, about 7 minutes.

Remove pan from heat; stir in orange zest, pecans, and flour. Transfer to a bowl; cover with plastic wrap, and refrigerate until dough is firm, about 2 hours.

Preheat oven to 350°F. Line two large baking sheets with parchment. Drop dough by teaspoons (REALLY! Don't use more than this!), about 2 inches apart, onto sheets (6 per sheet); roll into balls.

Bake until cookies are golden brown (they will harden as they cool), 9-10 minutes. Transfer cookies on parchment to a wire rack. Repeat with remaining dough. Let cookies cool completely.