

# **Pecan Puffs**

Aunt Dorothy Peterson Wood

1/2 cup butter, softened  
1 cup flour, sifted  
2 Tbsp sugar  
3/4 cup finely chopped pecans  
Chocolate filling

Preheat oven to 325 degrees.

Sift together flour and sugar.

Cream butter; add flour mixture and cream well. Add pecans and mix well. Refrigerate dough prior to rolling if dough is too soft. Roll into balls.

Place on lightly greased cookie sheets. Using your knuckle, thumb, or rounded handle of wooden utensil make a dent in each ball.

Bake for 20 minutes. Cool completely on wire racks.

Fill dent with chocolate filling when cookies are completely cooled.

## **Chocolate Filling**

2 tbsp butter, softened  
1/2 cup sifted powdered sugar  
1 tsp cocoa  
1/2 tsp vanilla extract  
1 tbsp milk

Cream butter. Add remaining ingredients; cream well. If needed, add additional sugar or milk to reach desired consistency. Cool slightly. Fill each cookie cavity using a spoon or place filling in plastic bag, snip off corner, and pipe filling into cookies.

Store cookies in single layer if possible to prevent crushing chocolate filling.