

# Sugar-Free Butter Pecan Cookies



**Cup pecan pieces  
1 Cup pitted dates  
2 Egg whites  
1/3 Cup warm water  
2 teaspoons Vanilla  
1/2 Cup butter  
Fruit-sweetened Jam  
Pecan halves (optional)**

**Preheat oven to 350 degrees. Use a blender or food processor to chop pecan pieces until finely ground. Sift biscuit mix, and stir in the pecans. Set aside. 3 Cups biscuit mix**

**1/3**

**Use blender or food processor to purée dates, gradually adding egg whites and warm water. Beat several minutes until creamy. Melt butter, and then stir in date cream and vanilla. Fold liquid ingredients into biscuit mix. Stir only until blended.**

**On an ungreased cookie sheet, form dough into cookies 1/4" thickness by 2" diameter. Press a thumb print into the middle of each. Decorate each cookie with 1/4 teaspoon of jam and/or a pecan half.**

**Bake at 350 degrees for 7-10 minutes until touches of light brown can be seen. Makes 3 dozen cookies.**

*Steve Smith*