

A vegan twist on classic French sablés, featuring pecans and maple syrup. These cookies are soft, crumbly, and irresistibly delicious.

## INGREDIENTS

3/4 cup roasted pecans,  
chopped  
1/2 cup vegan butter,  
softened (I use Earth  
Balance)  
1/4 cup brown sugar  
3 Tbsp maple syrup  
1/2 tsp vanilla extract  
1/2 tsp salt  
1 1/3 cup flour

## DIRECTIONS

Preheat oven to 350F.  
Using an electric mixer, beat together the butter, sugar, maple syrup, vanilla and salt until creamy Gradually stir in the flour, and then fold in the pecans.  
Shape dough into a long log, wrap it in plastic wrap, and refrigerate for 2 hours.  
Unwrap the chilled log and slice into 1/4 inch rounds. Place them on a baking sheet. And bake for 13 to 15 minutes or until edges are lightly golden.  
Remove from oven, and place on a wire rack to cool completely.