



## Recipes

# Chocolate-Pecan Thins



**POINTS**@value | 2  
Servings | 18  
Preparation Time | 15 min  
Cooking Time | 12 min  
Level of Difficulty | Moderate

**desserts** | These rich, nutty cookies will easily soothe the strongest chocolate cravings.

### Ingredients

36 pieces pecan halves  
1/2 cup sugar  
2 Tbsp butter  
2 Tbsp apple butter  
1 large egg white(s)  
1 tsp vanilla extract  
1/4 cup unsweetened cocoa  
1/3 cup all-purpose flour  
1/2 tsp baking powder

### Instructions

1. Preheat oven to 350°F. Place pecans on a cookie sheet; bake until nuts begin to brown and are fragrant, about 5 minutes. Remove; set aside.
2. Combine sugar and butters in a medium bowl. Beat on medium speed with an electric mixer until soft. Add egg white and vanilla; beat until combined, scraping mixture off sides of bowl as needed.
3. In a medium bowl, whisk together cocoa, flour and baking powder. Add to butter mixture; beat to combine.
4. Drop dough by even teaspoonfuls, about 1 inch apart, onto 3 ungreased cookie sheets. Place 1 pecan half on top of each cookie. Bake for 12 minutes; remove from oven and allow to cool on pan for 5 minutes. Remove cookies with spatula to a rack to cool completely. Yields 2 cookies per serving.

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