

# Spiderweb Florentines



Florentines may look as lacy and delicate as a spider's web, but they're very simple to prepare. The heat of the oven does most of the work, transforming mounds of the easy-to-make dough into thin, crisp, nutty cookies. Just add a fanciful drizzle of chocolate and they'll disappear before you can say, "Boo!" These are best the day they are made.

- Prep: 45 mins
- Total Time: 2 hours 5 mins

## Ingredients

Yield: Makes 22 cookies

- 1/2 cup pecans, toasted
- 2 tablespoons old-fashioned rolled oats
- 6 tablespoons unsalted butter
- 1/4 cup granulated sugar
- 1/4 cup packed light-brown sugar
- 2 teaspoons honey
- 1 tablespoon all-purpose flour
- 1/4 teaspoon coarse salt
- 1/4 teaspoon ground cinnamon
- 5 ounces bittersweet chocolate, chopped

## Directions

1. Preheat oven to 350 degrees. Pulse together pecans and oats in a food processor until finely ground. Melt butter in a small saucepan. Add sugars and honey and cook over medium heat, stirring, until sugars are melted and mixture is simmering, about 3 minutes. Remove from heat and stir in pecan mixture, flour, salt, and cinnamon. Transfer to a bowl and refrigerate until firm, about 30 minutes.
2. Mound 2 teaspoonfuls of dough, one on top of the other, to form each cookie; place 2 to 3 inches apart on parchment-lined baking sheets. Flatten stacked mounds to 1 3/4 inches in diameter. Bake until cookies spread and are golden throughout, about 10 minutes. Let cool completely. Repeat with remaining dough.
3. Place chocolate in a bowl set over a saucepan of simmering water. Stir until melted; remove from heat. Pour chocolate into a parchment cone or resealable plastic bag; snip off a tiny corner. Pipe chocolate onto each cookie in a spiral, working out from center. Pipe lines from outside in and back again, all the way around. Let set at room temperature or in refrigerator before serving.