



FIBERGEM PECAN SANDIES



Reduce the sugar, not the taste!

INGREDIENTS

- 100% Bread Flour
- 61% Shortening
- 33% Pecans, Chopped
- 30% Sugar, Granulated
- 20% FiberGem
- 2% Butter, Unsalted
- 2% Whole Egg, Dried
- 2% Vanilla Extract
- 1.5% Salt
- 1% Soy Lecithin
- 0.5% Baking Soda

PREP TIME

- Dough Prep | 20 min
- Refrigeration | 8 - 12 hr
- Bake Time | 14 min
- Duration | 5 days

PROCEDURE

- 01** In 5qt mixer with paddle attachment, beat fats until creamy. Add sugar and beat until light and fluffy, approx. 1-2 minutes
- 02** Scrape bowl; add egg, lecithin, baking soda and vanilla, then beat until well combined, approx. 1 minute
- 03** Scrape bowl again; slowly add pecans while mixing on low speed. Once combined, add flour and FiberGem; continue blending until mixture just comes together
- 04** Shape dough into 1.5" thick logs; tightly wrap in wax paper and refrigerate overnight
- 05** Remove dough from refrigerator and slice into 1 cm thick coins; bake on parchment lined baking sheet for 14 min at 350°F