

# Pecan Fluffs

The Easiest Cookie Recipe Ever!

- 1 large egg white
- 1 cup dark brown sugar
- 2 cups coarsely chopped pecans

Preheat oven to 400 degrees.

Beat egg white until stiff (not dry). Beat in brown sugar and continue to beat until meringue is very stiff. Mix in chopped pecans. Grease cookie sheet with oil. Drop the dough by teaspoon on sheet. Place cookies in oven. Immediately turn temperature back to 200 degrees and cook for 3 minutes. Then turn oven off and leave until cool. (can be left over night!) Remove cookies from sheet and enjoy.