



## The Finer Cookie: Pecan Polvorones with Muscovdo

### Description

## Unexpected Surprises

By Kimberlie Robert

While in Spain, a call came in from Alex's Studio Manager with the news that there had been a small fire in the loft below yours. Unfortunately, much of your photo equipment took on some water, and there's smoke damage throughout. Other collateral damage, especially to the computers and hard drives put your shop out of commission for at least one month. So much important work had to be cancelled or rerouted to other photo studios. You needed to return home.

What had you most worried was the possibility that your 30 year old slide archive had been damaged. You spent a small fortune every year insuring this archive, even though it is virtually irreplaceable. A major component to your financial portfolio is based on it and if it's damaged...well...let's be positive.

Your friend's sister Claudia sent a box of Pecan Polvorones with a Muscovado and Rosemary Filling to your hotel room with a card that read: "Good to finally meet you." It was very nice of her, all things considered. Polvorones are cookies that the Spanish used to prepare mostly around Christmas time, but now they are available year round. This modern version, made with pecans and butter are unusually delicate and sandy, and are filled with Muscovado brown sugar and cream—the most flavourful and fruity of all the brown sugars. With a fragrant sprig of rosemary, they are an especially modern and mouthwatering delicacy. Now that you are departing, a dozen were packed up for your flight home. They were sweet and delicious.

The Polvorones didn't make leaving the chrysalis easier; in fact, it felt all wrong. The cab opened and you reluctantly climbed in. You gazed into those light brown eyes from which flowed soft and honest eternity. The caress on your cheek was that of a Prince. In this good-bye, you perceived only the intimacy of your connection, and as the cab pulled away, hands gestured to keep in touch. You felt like you belonged to each other, but were overwhelmed by the push and pull of your life. Maturity stepped forward and reined you in. As you now looked ahead, and considered the tasks at hand, you drilled down in preparation for what's to come.



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Click here for the [Pecan Polvorones with Muscovdo filling recipe](#).

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*Photography by Kimberlie Robert*



*Kimberlie Robert is currently the Executive Cookie Maker at [The Finer Cookie](#). As of recently, she has worked as an Executive Assistant for five years. Prior to that she was the Coordinating Director/Partner of an Advertising Agency. She has earned an MA in Art History and a BA in English Literature. She is also a writer and researcher, short story editor, pastry chef, tango dancer and gardener.*

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