

MEXICAN WEDDING COOKIES

INGREDIENTS

Servings 36 Yield 3 dozen

- 1 cup **butter**, softened
- ½ cup **powdered sugar**
- 1 teaspoon **vanilla**
- 2 ¼ cups sifted **flour**
- ¼ teaspoon **salt**
- ¾ cup chopped **walnuts** (I used pecans)
- **powdered sugar** (for rolling baked cookies in)

Fast. Easy. Delicious.
Made in 30 minutes or less

DIRECTIONS

1. Cream together butter and powdered sugar until light and fluffy; stir in vanilla.
2. Whisk together flour and salt; add gradually to butter mixture; stir in chopped nuts.
3. Chill dough if it seems too soft.
4. Form dough into 1 1/4" balls and place onto parchment-lined or ungreased baking sheets.
5. Bake at 400° for 10-12 minutes or just until the cookies start to turn light golden-brown; remove from oven and allow to cool slightly; while cookies are still warm (but NOT hot) remove them from baking sheets and roll, a few at a time, in powdered sugar until evenly coated; cool cookies completely on wire racks.