

MEXICAN WEDDING COOKIES

Ingredients

- 5 Sticks of Unsalted Butter
- 1/2 Pound Powdered Sugar
- 1 Tablespoon of Vanilla
- 1/4 Teaspoon Salt
- 1 1/2 Pound of All-Purpose Flour
- 4 Ounces of Ground Pecans
- Additional Powdered Sugar for Dusting

Directions

In a mixer combine butter, sugar and vanilla until combined and creamy. Add salt, flour and ground pecans and mix until all ingredients are well mixed.

Scoop dough (approximately 1 tablespoon at a time) on to prepared baking trays.

Bake at 350 for approximately 12 minutes, until lightly brown.

Cool and dust with powdered sugar.

Makes 3 pounds of cookies