

Mexican Wedding Cakes Cookie Recipe

By Jennifer Priest

Ingredients:

- 1 cup butter
- 1/2 cup powdered sugar
- 1 tsp vanilla
- 2.25 cups flour
- 3/4 cup finely chopped nuts
- 1/4 tsp salt
- powdered sugar

Directions:

1. Heat oven to 400°F.
2. Mix butter, 1/2 cup powdered sugar, and vanilla.
3. Stir in flour, nuts, and salt until dough holds together.
4. Shape into 1 inch balls.
5. Place 1 inch apart on an ungreased cookie sheet.
6. Bake 10-12 minutes or until set but not brown.
7. Roll in powdered sugar when warm.
8. Cool then roll in powdered sugar again.



Find original recipe at: <https://smartfundiy.com/mexican-wedding-cakes-recipe-russian-tea-cakes>

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