

Greek Powdered Sugar Cookies

printed from whatisonyourmenu.blogspot.com

- 1 c. butter, softened
- 1/2 c. powdered sugar
- 1 egg yolk
- 1/2 tsp. vanilla
- 1/4 tsp. salt
- 2 1/4 c. flour
- 1/2 c. nuts (I like pecans or almonds)
- powdered sugar (for coating)

1. In a blender or food processor chop nuts. (I like them chopped very finely.) Set aside.
2. Cream butter until light in color and fluffy.
3. Add sugar and egg yolk and beat well.
4. Add salt. Gradually add flour. Knead for 10 minutes (or less if you're in a hurry).
5. Form dough into balls or other shape of choice and place on an ungreased baking sheet.
6. Bake in a 350 degree oven for 15 minutes or until bottoms are lightly browned.
7. Place on cooling rack. When cool coat and shake in powdered sugar.

Yields about 30 cookies.