

Pecan Sandies

1 cup butter, softened

$\frac{1}{3}$ cup sugar

2 tsp water

2 tsp vanilla extract

2 cups flour

1 cup chopped pecans

Powdered sugar for coating

1. Preheat oven to 325'
2. Cream butter and sugar until light and fluffy.
3. Add water and vanilla. Mix well.
4. Add flour and mix well.
5. Add pecans and mix well.
6. Scoop onto a parchment lined sheet pan.
7. Bake for 12-15 minutes.
8. Let cool for 5-10 minutes.
9. Roll in powdered sugar to coat.