

Russian Tea Cakes

Ingredients:

1C butter at room temperature
1/2c sifted confectioner's sugar
1 t vanilla
2 1/4C sifted flour
1/4 t salt
3/4 C finely chopped nuts (pecans are my nuts of choice)

Directions

1. mix thoroughly the butter, confectioners sugar, and vanilla. Set aside
2. Sift together the flour and salt, then stir into the butter mixture.
3. Add the 3/4 c. nuts and continue to stir until evenly dispersed
4. Chill the dough for about an hour
5. Once ready, roll dough into 1" balls and place on ungreased cookie sheet about 2 inches apart.
6. Bake at 400 degrees until set and light brown (10-12 min)
7. While warm, roll in confectioners sugar. Cool, then roll in confectioner's sugar again.

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