

Mexican Wedding Cookies

as seen in Taste of Home Cookies cookbook submitted by Sarita Johnson

2 cups butter, softened
1 cup powdered sugar
4 cups all purpose flour
1 teaspoon vanilla extract
1 cup finely chopped pecans
Additional powdered sugar

Preheat oven to 350 degrees

1. In a large bowl cream together butter and sugar. Gradually add flour, mix well. Beat in vanilla. Stir in pecans.
2. Place dough in fridge to chill for about 15 minutes. Pinch off pieces of the dough and roll into balls. Place 2 in. apart on ungreased baking sheets. Bake for 12-15 minutes or until lightly browned. Roll warm cookies in the powdered sugar, cool on wire racks. Makes about 6 dozen.

I have made these cookies quite a few times over the years and I don't remember the powdered sugar melting on the warm cookies. I would cool them a little bit next time before rolling them in the sugar. They tasted good anyway.

From Lacey at www.laceywithlove.blogspot.com