



ingredients (Servings: Makes 54 cookies)

1 cup butter

1/2 cup confectioner's sugar plus 1 cup for dusting

1/2 teaspoon salt

1 cup finely chopped almonds or pecans

1 Tablespoon vanilla extract

2 cups sifted all-purpose flour

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directions

step 1: Cream butter in a mixing bowl.

step 2: Gradually add sugar (1/2 cup) and salt.

step 3: Continue creaming until light and fluffy.

step 4: Add nuts and vanilla extract.

step 5: Blend in flour gradually. Mix thoroughly.

step 6: Shape into teaspoonful balls.

step 7: Place on ungreased cookie sheet.

step 8: Bake at 325° F. for 15-20 minutes.

step 9: Sprinkle some of the confectioner's sugar over cookies while still on the sheet. Cool before removing from cookie sheet.

step 10: Place some confectioner's sugar in a Ziploc® Brand Storage Bag and place some of the cookies inside. Gently shake well so the sugar completely coats the cookies.