

Russian Tea Biscuits

Makes 36:

Ingredients:

1 cup and 2 tablespoons all-purpose flour
1/8 teaspoon salt
1/2 cup butter, softened
1/4 cup and 2 tablespoons confectioners' sugar
1/4 cup and 2 tablespoons hazelnuts, finely chopped

Topping:

2 tbsp. and 2 tsp. confectioners' sugar for decoration



Directions:

Day 1

1. Combine flour and salt and set aside.
2. In a large bowl, cream together butter and confectioners' sugar blending well. Gradually blend in flour/salt mixture. Fold in chopped hazelnuts.
3. Break off dough in walnut sized pieces and roll into balls. On ungreased baking sheets place balls 1½ inches apart. Flatten slightly. Cover with plastic wrap and refrigerate.

Day 2

1. Pre-heat oven to 325°F.
2. Bake for 12-15 minutes until lightly colored. Sprinkle hot cookies with confectioners' sugar. Cool on wire racks.