

Russian Tea Cakes

Servings: 36

Ingredients:

1 cup butter, softened
1 teaspoon vanilla extract
½ cup confectioners' sugar
2 ¼ cups all-purpose flour
¾ cup chopped pecans
¼ teaspoon salt

Coating:

1/3 cup confectioners' sugar for decoration

Directions:

1. Preheat oven to 400 ° F.
2. In a medium bowl, cream butter, ½ cup confectioners' sugar and vanilla until smooth. Stir in flour, pecans and salt until dough hold together.
3. Roll dough into 1 inch balls, and place them 1 inch apart on an ungreased cookie sheet.
4. Bake for 10-12 minutes in the preheated oven until set but not brown.
5. As you take balls off the cookie sheets, drop them into a shallow bowl of 1/3 cup confectioner's sugar. Roll them around until they are completely covered. Remove and cool on a wire rack.

