

Buttery Mexican Wedding Cookies

Ingredients:

- 1 cup toasted pecan pieces
- 1 cup butter, room temperature
- 2 cups powdered sugar, divided
- 1 1/2 teaspoons vanilla
- 2 cups flour
- 1/2 teaspoon salt



Directions

1. Place pecans in a food processor. Pulse several times until nuts are in very small pieces. Set aside.
2. Combine butter and 3/4 cup powdered sugar in the bowl of a stand mixer until smooth. Stir in vanilla. Stir in flour, salt, and nuts. Mix until a dough forms.
3. Cover and chill one hour or overnight.
4. Preheat oven to 375°F. Line two baking sheets with parchment paper.
5. Roll dough into 1-inch balls and place on the prepared baking sheets.
6. Bake 17–19 minutes. Allow to cool slightly before rolling in the remaining powdered sugar.

Makes 25 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.