

Mexican Wedding Cookies

- 1 cup pecan pieces or halves
- 1 cup unsalted butter, softened
- 2 1/2 cups powdered sugar, divided
- 2 cups all-purpose flour, divided
- 2 teaspoons vanilla
- 1/2 teaspoon salt

1 Place pecans in food processor. Process using on/off pulsing action until pecans are ground, but not pasty.

2 Beat butter and 1/2 cup powdered sugar in large bowl with electric mixer at medium speed until light and fluffy, scraping down side of bowl once (gradually add 1 cup flour, vanilla and salt). Beat at low speed until well blended, scraping down side of bowl once. Stir in remaining 1 cup flour and ground nuts with spoon.

3 Form dough into a ball, wrap in plastic wrap and refrigerate 1 hour or until firm.



4 Preheat oven to 350°F. Roll tablespoons of dough into 1-inch balls. Place 1 inch apart on ungreased cookie sheets.

5 Bake 12 to 15 minutes or until pale golden brown. Let cookies stand on down side of bowl once (gradually add 1 cup flour, vanilla and salt). Beat at low speed until well blended, scraping down side of bowl once. Stir in remaining 1 cup flour and ground nuts with spoon.

6 Meanwhile, place 1/2 cup powdered sugar in 13 x 9 inch glass dish. Transfer hot cookies to powdered sugar.



7 Roll cookies in remaining sugar, coating well. Let cookies cool in sugar.



8 Sift more sugar over sugar-coated cookies before serving.

9 Store lightly covered at room temperature or freeze up to 1 month.

Makes about 4 dozen cookies

