

Mexican Wedding Cookies

INGREDIENTS:

- 1 cup margarine (2 sticks)
- ½ cup powdered sugar
- 1 t vanilla
- 2 cups all purpose flour
- ½ cup chopped pecans
- ½ t salt
- Powdered sugar to roll cookies in after baking

DIRECTIONS:

Cream butter, ½ cup powdered sugar and vanilla in large bowl using the mixer.

Combine flour, pecans and salt.

Using lowest speed on mixer, add dry ingredients to butter mixture and mix well.

Shape dough into 1 inch balls.

Place on ungreased baking sheet.

Bake at 325 degrees for 20 minutes or until lightly browned.

Roll warm cookies in powdered sugar.

Cook cookie. Then roll in sugar again.

In convection oven reduce oven to 275 degrees and decrease cooking time to 15 minutes.

Yield: 3 dozen