



Russian Tea Cakes

From Brian's Family

Ingredients

- 1 cup butter of margarine, softened
- 1/2 cup powdered sugar
- 1 tsp vanilla
- 2 1/4 cups all purpose flour
- 3/4 cups finely chopped nuts
- 1/4 tsp salt

Yields about 20-24 cookies, depending on size



Preheat oven to 400°F

1. Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl.
2. Stir in flour, nuts and salt until dough holds together.
3. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.
4. Bake 10 to 12 minutes or until set but not brown.
5. Remove from cookie sheet. Cool slightly on wire rack.
6. Roll warm cookies in powdered sugar; cool on wire rack.
7. Roll in powdered sugar again and ENJOY!

