

Mexican Wedding Cookies

Ingredients:

1 cup raw walnuts or almonds, shelled
2 cups all-purpose flour
1/4 teaspoon salt
1 cup softened butter
1/4 cup sugar
2 teaspoons vanilla
confectioners sugar

Preheat oven to 325°.

Grate nuts finely and place in mixing bowl. Add flour and salt. Mix well. In another bowl, mix butter, sugar, and vanilla. Add flour mixture to butter mixture and mix until you get a crumbly batter. Shape into small balls using one teaspoon of batter. Bake at 325° for 20 minutes. Let cool. When cool, shake a few at a time in a bag with confectioners sugar.

Makes: 2 to 3 dozen