

## Mexican Wedding Cookies



### Description:

So Light and Tender—These Cookies  
Will Literally Melt in Your Mouth

### Ingredients:

1 cup butter (2 sticks), softened  
½ cup C&H Pure Cane Powdered Sugar  
½ tsp. vanilla  
2 cups all-purpose flour  
⅛ tsp. salt  
2 cups finely chopped nuts  
1½ cup C&H Pure Cane Powdered Sugar


### Instructions:

Preheat oven to 350°F. With electric mixer beat butter and powdered sugar. Add vanilla. Combine flour, salt and nuts; stir into sugar mixture. Roll dough into 1-inch balls. Place on ungreased cookie sheets. Bake 15 minutes until lightly browned. While hot, roll in powdered sugar. Cool on a rack then roll again in powdered sugar to coat.

### Serving Size:

Makes about 5 dozen

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