

A WORLD OF COOKIES FOR SANTA BAKING VIDEO

MEXICAN WEDDING COOKIES

Ingredients

1 cup butter, softened
1 teaspoon vanilla extract
6 tablespoons confectioners' sugar
2 cups all-purpose flour
1 cup chopped walnuts
1/3 cup confectioners' sugar for decoration

Directions

1. Preheat oven to 350 degrees.
2. In a medium bowl, cream butter and vanilla until smooth.
3. Combine the 6 tablespoons confectioners' sugar and flour; stir into the butter mixture until just blended.
4. Mix in the chopped walnuts.
5. Roll dough into 1-inch balls and place them 2 inches apart on an ungreased cookie sheet.
6. Bake for 12 minutes. Roll in remaining confectioners' sugar while still warm. Roll them in confectioners' sugar a second time when cool. Makes 3 dozen cookies.

Recipe Source

A World of Cookies for Santa: Follow Santa's Tasty Trip Around the World

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Susan Gal, illustrator

Houghton Mifflin Harcourt, publisher