

From Pat Pruski

### Mexican Wedding Cookies

(Lots of people have another name for it. My family called them cocoons and made them much smaller.)

Preheat oven to 325\*.

2 stick butter at room temperature.

1 1/2 cups of confectioners' sugar 1/2 cup is for dusting baked cookies)

2 cups flour

No salt if you used salted butter

1 teaspoon vanilla

Beat the butter until it is very smooth. Add 1 cup of the confectioners' sugar and beat. Add in vanilla. Add the flour and blend.

If you'd like, add 1 cup pecans.

Roll cookie dough and place on sheet lined with parchment. Do not over bake cookies. They can easily get hard. I generally do one cookie as a trial. I start with 10 minutes and add a minute more until done. You'll get a feel for what the cookie looks like and feels like when done.

When they have cooled, you can dust them with confectioners' sugar or roll them in it.

They disappear pretty quickly! Enjoy!