

## Mexican Wedding Cookies

- $\frac{1}{2}$  cup butter
- $\frac{1}{4}$  cup powdered sugar
- 1 tsp. water
- $\frac{1}{2}$  tsp. vanilla
- 1 cup flour
- $\frac{1}{4}$  cup pecans, finely chopped
- $\frac{1}{8}$  tsp. cinnamon



1. In the electric mixer, beat butter until softened.
2. Add the powdered sugar and beat until fluffy.
3. Add the water and vanilla and beat well.
4. Stir in the flour, nuts, and cinnamon.
5. Shape dough into balls about 1 inch in diameter.
6. Place on ungreased cookie sheet about 1 inch apart.
7. Cover with plastic wrap and refrigerate overnight.

### Next Day:

1. Preheat oven to 350° F.
2. Bake cookies for 15 minutes, or until lightly browned on the bottom.
3. Cool on cookie sheet for 5 minutes.
4. Place  $\frac{1}{2}$  cup powdered sugar in a large plastic bag. Gently shake a few cookies at a time in powdered sugar.