

Russian Tea Cakes

Irene Sato



Ingredients

- 1 cup soft butter
- 1/2 cup sifted powdered sugar
- 1 tsp vanilla extract
- 2 1/4 cups sifted flour
- 1/4 tsp salt
- 3/4 cups finely chopped nuts

Here is one of my favorite holiday cookies my mom made.

Directions

1. Mix the butter, powdered sugar and vanilla extract together.
2. Sift together the flour and salt.
3. Add the sifted flour and salt to the butter mixture.
4. Chill dough for 1 hour.
5. Heat oven to 400 degrees.
6. Roll dough into 1-inch balls (makes about 4 dozen)
7. Bake until set, not browned (about 10-12 minutes)
8. Let cool slightly and while warm roll in powdered sugar.
9. after completely cooled, roll again in powdered sugar.

