

Russian Tea Cakes

Recipe submitted by Theresa Weiss

Here's the recipe that we have made since we were kids:

Ingredients

- 1 cup butter or margarine, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cups Gold Medal® all-purpose flour
- 3/4 cup finely chopped nuts
- 1/4 teaspoon salt
- Powdered sugar

Directions

1 Heat oven to 400°F.

2 Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds together.

3 Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.

4 Bake 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack.

5 Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.

