

Rosalie's Mexican Wedding Cookies from Urban Sacred Garden



These devilishly divine cookies were a favorite around my Grandmother's Christmas table. I was lucky enough to inherit many of her recipes written by hand, to make for later generations. One of my friends asked me, "Why are these called Mexican Wedding Cookies?" I don't know the origins but, in my opinion, the name is fitting because they're SO good you'll likely receive a marriage proposal from your love if they try one. Yield: About 30 Cookies

INGREDIENTS:

- 1 Cup Butter, Room temperature
- 1 Cup Powdered (Confectioners) Sugar, sifted and divided
- 1/2 Tsp Vanilla
- 1 3/4 Cups Flour, sifted
- 1/2 Cup Pecans, finely ground

DIRECTIONS

1. Cream together Butter and 1/2 Cup Powdered Sugar with an electric mixer. Add Vanilla, Flour (gradually in small increments) and mix thoroughly. Add Pecans and mix to combine.
2. Place dough in the refrigerator to chill for 30 minutes to an hour (cover with plastic to keep a tough film from forming on the top of dough).
3. Preheat oven to 350 degrees. Line a cookie sheet with parchment paper.
4. Remove dough from fridge in batches, rolling into walnut sized balls (or mold into small fingers). Place balls on the parchment paper about an inch or two apart. Bake in preheated oven for about 15 minutes.
5. Remove from oven and allow to cool slightly. When cookies are still a little warm, roll in the remaining 1/2 Cup powdered sugar. Serve warm or cool. Enjoy!