

## MEXICAN WEDDING COOKIE

(makes 30-36 cookies)

### Ingredients:

1 cup unsalted butter, at room temperature  
1/2 cup confectioners' sugar, plus more for coating baked cookies  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1 cup chopped almonds (or pecans), chopped into very small pieces  
Add water if necessary



### Directions:

Preheat the oven to 275 degrees.

Line cookies sheets with parchment paper.

Using an electric mixer, cream the butter and sugar at low speed until it is smooth. Beat in the vanilla.

At low speed, gradually add in the flour.

To chop the nuts, I used my food processor. You can also use a “whackah-whackah” (manual food chopper) or you can also put them in a baggie and smash them with a meat tenderizer hammer.

Mix in the nuts with a spatula.

For each cookie, take out about 1 tablespoon of dough and shape into a crescent. Dust hands with flour, if necessary, as you make more cookies.

Place cookies onto prepared cookie sheets. Bake for 40 minutes. When the cookies are cool enough to handle, but still warm, roll the cookies in additional confectioners' sugar to coat.

Cool entirely before eating. Store in an airtight container.