

Mexican Wedding Cookies (aka Russian Tea Cakes)

<http://userealbutter.com/2010/09/15/mexican-wedding-cookies-recipe/>
from *rec.food.cooking*

2 1/4 cups (315 g) flour
1/3 cup (45 g) powdered sugar
8 oz. butter, softened
1 tsp vanilla
1 tbsp water
1 cup (~100 g) pecans, chopped fine
1 cup extra powdered sugar for rolling/dusting

Heat oven to 325°F. Place the butter in a large bowl and beat for 30 seconds. Add half of the flour, powdered sugar, vanilla, and water. Beat until blended then beat in the rest of the flour. Stir in the nuts. Pinch off dough and form 1-inch diameter balls and place on an ungreased cookie sheet. I like to flatten the dough balls a little with the base of a glass. Bake 20-25 minutes until the bottoms are golden brown. Remove from baking sheet and cool on cooking rack. When cookies are cooled, roll in powdered sugar. Makes 36 cookies.