

Untitled

Marys Pecan Lady Fingers

1 1/2 stick of butter, room temperature
2 teaspoon Watkins or pure vanilla extract
5 to 6 heaping tablespoons confectioners sugar (buy large bag to sift over the baked cookies)
2 teaspoons water
2 cups sifted all-purpose flour
1 cup finely chopped pecans

Beat softened Butter for 30 to 45 seconds add sugar and beat until fluffy add vanilla and 2 tsp water, add flour slowly and fold in chopped pecans.

Mixture will be stiff so work the dough and nuts thoroughly.

Chill dough, roll into finger shaped cookies and place on un greased parchment paper lined cookie sheet.

Pre-Heat oven 325 Degrees

Bake in pre-heated oven for 10 to 15 minutes. watch carefully so that the bottoms will not burn.

Allow cookies to cool and then roll or lightly shake into a liberal amount of confectioners sugar.

Place cookies into an airtight container once they have completely cooled.