



PECAN COOKIE BALLS

Printed from COOKS.COM

- 1 c. butter
- 2 tsp. vanilla
- 1/2 c. 10x sugar
- 1 tsp. salt
- 2 c. sifted flour
- 2 c. finely chopped pecans
- 10x sugar

Cream butter with salt and vanilla. Add 1/2 cup sugar gradually and cream well. Sift in flour and chopped nuts. Mix well. Shape stiff dough into balls and place on greased cookie sheet.

Bake 350 degrees until light brown, 10-13 minutes, depending on size of cookie. When done remove hot from pan and roll in 10x sugar. When cool store in airtight container.