

Sigga's Wedding Cookies

Bella Sara™

PREP TIME: 45 MINUTES

COOK TIME: 15-20 MINUTES

SERVINGS: MAKES 80 SMALL COOKIES

INGREDIENTS

- * 1 1/2 CUPS UNSALTED BUTTER
- * 3/4 CUP CONFECTIONERS' SUGAR, PLUS 1/3 CUP FOR ROLLING
- * 3/4 TEASPOON SALT
- * 1 1/2 CUPS FINELY GROUND ALMONDS
- * 4 1/2 TEASPOONS VANILLA EXTRACT
- * 3 CUPS SIFTED ALL-PURPOSE FLOUR

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C).
2. Cream butter or margarine in a bowl, gradually add 3/4 cup of confectioners' sugar and salt. Beat until light and fluffy. Add almonds and vanilla. Blend in flour gradually and mix well.
3. Shape into balls (or any other fun shape) using about 1 teaspoon for each cookie. Place on ungreased cookie sheets, and bake for 15-20 min. Do not brown. Cool slightly, then roll in the extra confectioners' sugar (this is Sigga's favorite part!).



*Recipe and image
courtesy of allrecipes.com*

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