

# Butter Pecan Balls

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Makes 4 dozen

## Ingredients

- 1 cup butter
- 2 tablespoons sugar
- 1/4 cup light molasses
- 2 cups flour
- 1/2 teaspoon salt
- 2 cups finely chopped pecans
- Confectioners sugar for rolling

## Instructions

1. In a large mixing bowl, mix cream, butter and sugar. Add molasses and blend well
2. Gradually add flour, salt, and mix well. Stir in nuts
3. Shape into 1 inch balls and place on lightly greased cookie sheets. Bake at 350°F for 20 to 25 minutes
4. Roll in confectioners sugar while still warm