Sandies (Mexican Wedding Cookies/Biscochos)

Ingredients:

1 C. butter (2 sticks)

2 tsp vanilla

1/3 C. sugar

2 Tbsp. water

2 C. sifted flour

1 C. finely chopped pecans (optional)

Powdered sugar

Instructions:

1. Preheat oven to 325
2. Cream butter and vanilla with mixer
3. Add sugar and continue to mix til light and fluffy
4. Blend in water
5. Stir in flour gradually, mixing well (may be too stiff for mixer towards the end)
6. Add pecans (optional)
7. Shape into small balls (one inch)
8. Bake 3 inches apart on ungreased cookie sheet
9. Bake at 325 for 20 min or until bottoms of cookies start to turn golden
10. Soon after coming out of the oven, carefully roll in powdered sugar and then cool on a plate. Store uncovered.

\*you may want to make a double recipe!