

Mexican Wedding Cakes II



Servings: 21

Yield: 42 cookies



Light, crunchy, round, buttery balls, with chopped nuts in them, coated with confectioner's sugar. These look nice when placed on a tray in the mini paper cupcake liners.

Ingredients

1 cup butter, softened
8 tablespoons confectioners' sugar
2 cups all-purpose flour
2 cups chopped walnuts
½ teaspoon vanilla extract

Directions

Step 1

Preheat oven to 350 degrees F (180 degrees C).

Step 2

Mix all the ingredients together with a mixer until well blended. Roll dough into round small balls.

Step 3

Bake for 10-12 minutes.

Step 4

Cool completely then roll in additional confectionary sugar.

Nutrition Facts

Per Serving: 208 calories; protein 3.1g; carbohydrates 13.7g; fat 16.3g; cholesterol 23.2mg; sodium 62.8mg.