Mexican Wedding Cookies

From "How Stuff Works"
Internet Address: http://recipes.howstuffworks.com/mexican-wedding-cookies-recipe.htm



1 cup pecans, pieces or halves (or almonds)

1 cup unsalted butter (2 sticks) softened

2 cups powdered sugar, divided

2 cups all-purpose flour, divided

2 teaspoons vanilla

1/8 teaspoon salt

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 48

1. Place pecans in food processor. Process using on/off pulsing action until pecans are ground but not pasty.
2. Beat butter and 1/2 cup powdered sugar in large bowl with electric mixer at medium speed until light and fluffy. Gradually add 1 cup flour, vanilla and salt. Beat at low speed until well blended. Stir in remaining 1 cup flour and ground nuts. Shape dough into ball; wrap in plastic wrap. Refrigerate 1 hour or until firm.
3. Preheat oven to 350°F. Shape dough into 1-inch balls. Place 1 inch apart on ungreased cookie sheets.
4. Bake 12 to 15 minutes or until golden brown. Let cookies stand on cookie sheets 2 minutes.
5. Meanwhile, place 1 cup powdered sugar in 13X9-inch glass dish. Transfer hot cookies to powdered sugar. Roll cookies in powdered sugar, coating well. (Therefore, you can only make one or two pans at a time.) Let cookies cool in sugar.
6. If desired, sift any remaining powdered sugar over sugar-coated cookies before serving. Store tightly covered at room temperature or freeze up to 1 month.

Yield: 4 dozen cookies

Per Serving (excluding unknown items): 88 Calories; 5g Fat (54.5% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 6mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.