

Mexican Wedding Cookies

*Mexican Wedding Cookies are my mom's favorite cookies. Their soft, melt-away texture with rich vanilla flavor and dusting of **powdered sugar** makes them absolutely irresistible!*

While they're often served around Christmas time, we love Mexican Wedding Cookies any time of year. With their unique round shape and distinct sugar coating, they provide a nice change up from old classics.

*The best part about these cookies is that you only need five ingredients (plus salt) to make them! Just two sticks of butter, plus powdered sugar, **vanilla**, flour and pecans. Then just 12 minutes in the oven and a dusting of powdered sugar before these are ready to enjoy! Let me know if you get to try them!*

Makes 24 cookies

INGREDIENTS

- 1 cup unsalted butter, softened
- 3/4 cup **powdered sugar**
- 2 teaspoons **vanilla**
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 cup finely chopped pecans

For rolling:

- 1 cup **powdered sugar**

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Line two baking sheets with parchment paper.
2. In a **large mixing bowl**, cream butter, sugar and vanilla. Add flour, salt and pecans. Blend again just until dough comes together.
3. Shape dough into 24 1-inch balls. Place 12 balls on each lined baking sheet and bake for 12 minutes. Do not brown. Place 1 cup **powdered sugar** in a shallow bowl. Let cookies cool slightly before rolling in the **powdered sugar**. Enjoy!