

Russian Tea Cakes

1 cup of butter
1 Teaspoon of vanilla extract
6 tablespoons of confectioners sugar
2 cups flour
1 cup ground nuts (pecans, walnuts, pistachios - any mix works!)
1/3 cup confectioners sugar for decoration

Mash all ingredients (holding out the 1/3 cup of sugar for after the cookies have cooled) until you have maximized entropy. Make little balls and put them on cookie sheets. Bake at 350 degrees for 12 minutes. Once the cookies have cooled roll them around in confectioners sugar.

Enjoy with friends!

Best Wishes,
Solveig Gannon

(Cookies with nuts of some sort are not uncommon at this time of year - whether you know these as Russian Teacakes, Mexican wedding cookies, snowballs, or by some other name - they are always delicious. To vary the flavor try using different nuts, or toasting the nuts before grinding them, or leaving them finely chopped rather than ground!)