

Mexican Wedding Cakes

Ingredients

- ◆ 1 cup unsalted butter, room temperature
- ◆ 2 cups powdered sugar
- ◆ 2 teaspoons vanilla extract
- ◆ 2 cups flour
- ◆ 1 cup pecans or hazelnuts, toasted and coarsely ground
- ◆ 1/8 teaspoon ground cinnamon



Instructions

With an electric mixer, beat the butter in a bowl until light and fluffy. Add half a cup of powdered sugar and vanilla and beat until well mixed. Beat in the flour and add the pecans. Divide the dough into two balls, wrap each in plastic and put in the fridge until cold, about 30 minutes or so.

Heat oven to 175°C (350°F). Whisk remaining 1 1/2 cups powdered sugar and cinnamon in pie dish to blend. Set cinnamon sugar aside.

Take half of the dough from the fridge. Roll dough into two teaspoon sized balls with your hands. Arrange the balls on a large baking sheet, spread well apart. Bake cookies until they are golden brown on the bottom and a pale golden on top.

Cool the cookies on the baking sheet for five minutes and then toss the warm cookies in the sugar mix to coat. Move cookies to a rack to cool completely. Repeat with the remaining dough.