

HOLIDAY BAKING RECIPE:

# Russian Tea Cookies:

## Ingredients

- 3/4 cup pecan halves or pieces
- 2 1/4 cups all purpose flour
- 1/2 tsp kosher salt
- 1 cup unsalted butter softened to room temperature
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1/2 cup powdered sugar (little extra for rolling balls)

## Directions

1. Preheat oven to 400°F. Line a baking sheet with parchment paper
2. Mix dry ingredients.
3. Mix wet ingredients. Beat until creamy.
4. Beat in dry ingredients. Do this a little at a time.
5. Roll into balls.
6. Bake.
7. Roll in sugar. Once the cookies have cooled a little bit, roll them in extra powdered sugar.
8. Cool, then roll again.
9. These freeze well!

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