

Russian Tea Cakes

Courtesy of allrecipes.com

Submitted by Jeanne Gregg

Serves 8

Ingredients

- 1 cup butter
- 1 tsp vanilla
- 6 Tbsp confectioners' sugar
- 2 cups flour
- 1 cup chopped walnuts
- 1/3 cup confectioners' sugar for decoration

Directions

1. Preheat oven to 350 degrees
2. In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tablespoons confectioners' sugar and flour, stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet.
3. Bake for 12 minutes in the preheated oven. When cool, roll in remaining confectioners' sugar. Optionally roll in the sugar a second time.