

Pecan Sandies

Delicious cookies that melt-in-your-mouth. One of my favorites.

2 cups (1 lb.) butter, softened
1 cup confectionery sugar

2 Tb. water
4 tsp. vanilla

4 cups all-purpose flour

2 cups chopped pecans

Additional confectionery sugar



In a mixing bowl, cream butter and sugar.

Add water and vanilla; mix well.

Gradually add flour.

Fold in pecans.

Roll dough into 1-inch balls.

Place on un-greased baking sheets and flatten slightly with fingers.

Bake at 300 degrees for 20 - 25 minutes.

Cool on a wire rack.

When cool, dust with confectionery sugar.

Yield: about 5 dozen.

NOTE: Granulated sugar can be substituted for confectionery sugar.

2/3 cup granulated sugar plus 2 additional Tablespoons of water.