

Wedding Cakes

½ cup stick butter
¼ cup confectioners' sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
¼ teaspoon salt
1 cup finely chopped pecans or walnuts
Confectioner's sugar for finish

Beat butter and sugar together until creamy. Mix in vanilla, add flour and salt. Stir in nuts. Shape into ½" balls. Place on ungreased baking sheet. Bake in 350° oven for 15 minutes or until lightly browned. Remove from oven and quickly roll the hot cookies in confectioners' sugar. Let cool and roll again in sugar. Yield about 3 dozen.