Cookies for Santa: Day 1 Russian Tea Cakes

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Cookies for Santa: Russian Tea Cakes

Today I begin cookie week with a perennial holiday favorite.  Whether you call these cookies Mexican Wedding Cookies, Snowballs, Russian Tea Cakes or Kipplens, one thing is for certain...they’re delicious! These crumbly pecan cookies are rolled in powdered sugar and basically melt in your mouth.

Mexican Wedding Cookies

**Ingredients**

* 1 cup butter, softened
* 1/2 cup confectioners‘ sugar
* 2 tsp vanilla
* 2 cups flour
* 1/2 tsp kosher salt
* 1 cup pecans, chopped
* confectioner’s sugar for coating

Beat the butter with the sugar and vanilla until it is smooth and creamy, about 1-2 minutes.  Add flour and salt and beat until the flour is just incorporated. Add the pecans and stir to combine.  Cover the dough and chill until firm, approximately 1 hour. Preheat your oven to 325F. Line 2 baking sheets with parchment paper. Shape the dough into 1 inch balls. Place them on the baking sheet about an inch apart. Bake for about 12-15 minutes until the cookies are just firm on the edges. Let the cookies set up on the pan for about 5 minutes, then remove to a cooling rack. Add 2 cups of powdered sugar to a shallow bowl. Roll each cookie in the sugar and place it back on the cooling rack. Once the rolled cookies have cooled for another 30-60 minutes, roll a second time in the sugar.