

Dada's Heavenly Bits

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
all-purpose flour	2 cups = 8.8 oz	
sugar	¼ cup = 1.7 oz	
salt	½ teaspoon	
butter	1 cup = 8 oz	softened
vanilla	2 teaspoons	
pecans	1 cup	finely chopped
10X powdered sugar	half a box	

- Sift together the flour, sugar, and salt into a large bowl. Then sift it together a second time.
- Work the butter and vanilla into the flour mixture.
- Work in the pecans.
- Roll into 1 TBLSP bite-sized balls, and place on cookie sheets lined with parchment paper.
- Bake at 350 degrees F for approximately 15 minutes.
- Roll in 10x powdered sugar while still warm.

NOTE: This was always our signature Christmas cookie for the family and for gifts, and loads of fun listening to mother yell at dad for eating the ones set aside for gifts while he chuckled through a mouth full of cookies. Dad's job was always to roll the dough into balls and then roll the cooled cookies in the powdered sugar. By the time mother caught him eating the cookies he just rolled in sugar, he would have sugar all over his face and would be laughing like a little kid. This is Annette's version. Dada's original version called for half butter to half margarine.