

## Polvornes (Mexican Wedding Cookies)

These small little cookies are a shortbread variant, and you have most likely seen them before. They are very addicting but since they are small, there are no calories to worry about.

### Ingredients:

1 cup Butter

½ cup Powdered Sugar (confectioners sugar, sifted) - Plus more for topping

1 tsp Vanilla (use the real stuff if you can find it)

2 cups all-purpose flour

½ cup finely chopped pecans (I chop these in a food processor for the desired size)

1/8 tsp salt

Cream butter, the ½ cup powdered sugar, and vanilla. In a separate bowl, combine flour, pecans, and salt. Stir flour mixture into the creamed butter mixture, slowly. You should end up with a slightly crumbly dough. Shape dough into 1-inch balls. Place on ungreased baking sheet (or use parchment paper). Bake in 325°F oven 20 to 25 minutes till lightly browned.

Roll warm cookies in remaining powdered sugar. Cool on wire racks, then roll again in powdered sugar. You will find that the warmth of the cookie will actually melt the sugar the first time they roll in it, giving an 'icing' effect. The follow up rolling needs to happen after they have completely cooled. Sprinkle with additional chopped pecans, if desired. Makes about 2 dozen or so.