

Russian Tea Cakes

Ingredients

- 1 roll of refrigerated sugar cookies
- 1/2 c all-purpose flour
- 3/4 c finely chopped pecans
- 1/2 t vanilla, *or you could use almond extract for a slightly different flavor*
- 1/2 c plus 1 T powdered sugar

Directions:

Preheat oven to 350°F.

In a large bowl, break up cookie dough.

Stir in flour, pecans, and vanilla until well blended.

Shape dough into 1 inch balls.

Place 1 inch apart on ungreased cookie sheets.

Bake 10-14 minutes or until set but not brown.

Remove from cookie sheets and cool slightly on a cooling rack.

Roll the warm cookies in powdered sugar and return to a cooling rack to cool.

Roll in powdered sugar again.