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Russian Tea Cakes I

★★★★★

This is a family recipe that's been made at Christmas time by at least 4 generations. This year will be the first for number 5!!! 'Bubba' brought it with her when she came from Lithuania. I pass it on in the true spirit of this season!

Prep: 20 mins

Cook: 12 mins

Additional: 3 mins

Total: 35 mins

Servings: 36

Yield: 3 dozen

Ingredients

1 cup butter

1 teaspoon vanilla extract

6 tablespoons confectioners' sugar

2 cups all-purpose flour

1 cup chopped walnuts

⅓ cup confectioners' sugar for decoration

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tablespoons confectioners' sugar and flour; stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet.

Step 3

Bake for 12 minutes in the preheated oven. When cool, roll in remaining confectioners' sugar. I also like to roll mine in the sugar a second time.

Nutrition Facts

Per Serving:

102 calories; protein 1.3g 3% DV; carbohydrates 8.2g 3% DV; fat 7.3g 11% DV; cholesterol 13.6mg 5% DV; sodium 36.6mg 2% DV.

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