

# Mexican wedding cookies

**Recipe for 30**

**Description**

**Note**

\*\* One alternative is to roll your cookies in powdered sugar while still warm. The powdered sugar will melt slightly and create a different effect on the cookie.

Yields 30 pieces at 2.5 ounce each

**Ingredients**

Cookies

- 455 Gr Butter
- 125 Gr Sugar
- 16 Gr Vanilla extract
- 16 Ml Water
- 480 Gr Flour
- 240 Gr Pecan

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- 500 Gr Icing sugar

**Preparation**

- Preparation time **15 mins**
- Preheat your **Oven** at **325 F°**
- Resting time **30 mins**

Cookies

In a large mixing bowl, cream together butter and sugar until fluffy. Beat in water and vanilla.

Stir in flour and pecans until well combined. Shape dough into 1 inch balls. Place at least 2 inches apart onto two lightly greased or parchment-lined baking sheets. Place shaped cookies into the fridge for 30 minutes while the oven preheats to 325°F, for 10 minutes and turn the tray and add back in oven for 5 more minutes.

Bake in the preheated oven for 18 to 20 minutes until lightly golden. Remove from cookies in powdered sugar\*\*.

Store in an airtight container.

**Bon appétit!**