

RECIPE

PECAN SHORTBREAD MELTAWAYS

RECIPE NAME

INGREDIENTS

**1 CUP BUTTER
(UNSALTED, SOFTENED)
1 CUP CONFECTIONERS'
SUGAR
2 TSP VANILLA EXTRACT
2 CUPS ALL-PURPOSE FLOUR
1 CUP FINELY GROUND
PECANS
1 CUP CONFECTIONERS'
SUGAR (FOR DUSTING)**

NUMBER OF SERVINGS

**4 1/2
DOZEN**

TIME TO PREPARE

**20*
MIN**

TIME TO COOK

**20
MIN**

TOOLS NEEDED

**ELECTRIC MIXER
PLASTIC WRAP
1 BOWL
BAKING TRAY(S)**

PROCEDURE

- **BEAT BUTTER AND CONFECTIONERS' SUGAR UNTIL SMOOTH & CREAMY. ADD VANILLA.**
- **LOW SPEED: BEAT IN FLOUR & PECANS. WRAP DOUGH IN PASTIC WRAP & REFRIGERATE 1-2 HOURS*, UNTIL FIRM.**
- **HEAT OVEN TO 325°. PINCH OFF PIECES OF DOUGH & SHAPE TO FORM SMALL CRESCENTS.**
- **PLACE ON UNGREASED BAKING TRAY(S). BAKE AT 325° FOR 19-20 MIN, UNTIL LIGHTLY BROWN.**
- **BAKE AT 325 FOR 19-20 MIN, UNTIL LIGHTLY BROWNE.**
- **REMOVE COOKIES FROM OVEN. DUST WITH CONFECTIONERS' SUGAR. COOL COMPLETELY. DUST AGAIN WITH CONFECTIONERS' SUGAR.**