

Mom's Awesome Russian Teacakes

In a large mixing bowl, combine the following ingredients—

- 1 cup (or 2 sticks) of butter or margarine (softened)
- ½ cup of sifted confectioners' sugar
- 1 teaspoons of vanilla extract

In a medium-sized mixing bowl, combine the following ingredients—

- 2 ¼ cups of all-purpose flour
- ¼ teaspoon of sea salt

Blend 1/3 of the flour/salt mixture into the butter/sugar/vanilla mixture. Using your hands, work in the next 1/3 of the flour/salt mixture and ¾ cup of finely chopped walnuts. Then work in the remaining 1/3 of the flour/salt mixture until the dough holds together.

Form dough in 1-inch balls. Place on ungreased baking sheet.

Pre-heat the oven to 400°F. Bake for 10 to 12 minutes or until set—but do not brown. While the cookies are still warm, roll in confectioners' sugar. Cool cookies, then roll in confectioners' sugar again. Makes about 4 dozen 1-inch cookies.

Always a favorite at Christmas time! Do enjoy!