

# Russian Tea Biscuits

Courtesy of Nick Mucciarone's Mom

## INGREDIENTS:

1 Cup of butter, softened not melted

1 teaspoon vanilla extract

6 Tablespoons of confectioner's sugar

2 Cups of all purpose flour

1/2 Cup of confectioner's sugar (set aside)

(Yields approx 2 - 2 1/2 dozen)

## METHOD:

Preheat oven 350 degrees F

In a medium size mixing bowl cream butter and vanilla

In a separate bowl combine flour and 6 Tablespoons of Confectioner's Sugar

Gradually mix dry ingredients into butter and vanilla

Blend until just mixed, (do not over work cookie dough)

Stir in nuts

Roll dough into 3/4 balls

Space 2 inches apart on cookie sheet lined with parchment paper

Bake for 10-12 minutes

Allow cookies to cool then roll them in the confectioner's sugar that was set aside.