



# *Polvorones*

## *Ingredients:*

- 1 cup butter, softened
- 1 cup powdered sugar, divided
- 1 tsp. vanilla
- 2 cups flour
- 1 cup finely chopped pecans

## *Steps:*

Heat oven to 350°F.

Beat butter, 1/2 cup sugar and vanilla in large bowl with

mixer until light and fluffy. Gradually add flour, beating on low speed after each addition until well blended. Add nuts; mix well.

Shape dough into 48 (1-inch) balls. Place, 1-1/2 inches apart, on baking sheets.

Bake 14 to 15 min. or until bottoms are lightly browned. Cool 5 min. on baking sheets. Roll warm cookies, 1 at a time, in remaining sugar in small bowl until evenly coated; place on wire racks. Cool completely.