



Let's Make a Memory this Christmas

RUSSIAN TEA CAKES

FROM THE KITCHEN OF TASTE OF HOME

INGREDIENTS

1 cup butter, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
2-1/4 cups all-purpose flour
1/4 teaspoon salt
3/4 cup finely chopped nuts
Additional confectioners' sugar

DIRECTIONS

In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in vanilla. Combine dry ingredients; gradually add to creamed mixture. Stir in nuts. Cover and refrigerate for 1-2 hours. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 12-13 minutes. Roll in confectioners' sugar while still warm. Cool on wire racks.

Store in an airtight container for up to 7 days.