

Traditional Mexican Wedding Cookies

By Deb's Recipes on March 29, 2006 | ★★★★★ 16 Reviews



Prep Time: 15 mins **Total Time:** 45 mins **Serves:** 36, **Yield:** 3 dozen

About This Recipe

"My mom and I have been baking these for as long as I can remember. They are delectable butter-type cookies served as favors at traditional Mexican weddings. They also make a wonderful addition to any Christmas goodie platter."



Photo by Dine & Dish

Ingredients

- 1 cup butter, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cups sifted flour
- 1/4 teaspoon salt
- 3/4 cup chopped walnuts
- powdered sugar (for rolling baked cookies in)

Directions

1. Cream together butter and powdered sugar until light and fluffy; stir in vanilla.
2. Whisk together flour and salt; add gradually to butter mixture; stir in chopped nuts.
3. Chill dough if it seems too soft.
4. Form dough into 1 1/4" balls and place onto parchment-lined or ungreased baking sheets.
5. Bake at 400° for 10-12 minutes or just until the cookies start to turn light golden-brown; remove from oven and allow to cool slightly; while cookies are still warm (but NOT hot) remove them from baking sheets and roll, a few at a time, in powdered sugar until evenly coated; cool cookies completely on wire racks.
6. Cookies may (optionally) be rolled in powdered sugar a second time once cooled to room temperature.
7. NOTE: Forming dough into 1" balls will increase yield to 48 cookies.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (18 g)		Total Fat 6.7g	10%
Servings Per Recipe: 36		Saturated Fat 3.4g	17%
Amount Per Serving	% Daily Value	Cholesterol 13.5mg	4%
Calories 96.4		Sugars 1.7 g	
Calories from Fat 61	63%	Sodium 61.4mg	2%
		Total Carbohydrate 7.9g	2%
		Dietary Fiber 0.3g	1%
		Sugars 1.7 g	6%
		Protein 1.2g	2%

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