RECIPE

Pecan Fingers

FROM
The Advent Project

SERVINGS
48-60 cookies

INGREDIENTS

- 2 sticks softened butter
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 1 tablespoon water
- 2 cups flour
- 2 cups chopped raw pecans
- Extra powdered sugar

INSTRUCTIONS

1. Preheat oven to 350°F and grease 2 baking sheets.
2. With an electric mixer, cream together butter and powdered sugar for 2 minutes or until light and fluffy.
3. Add vanilla, water, and flour. Stir until combined. Add pecans.
4. Break off a piece of dough and shape into a 2in x 3/4in log. Repeat. Bake for 15-18 minutes.
5. Add powdered sugar to a small bowl. When the cookies are slightly warm (after 5-10 minutes), drop them in one at a time and stir until covered with powdered sugar. Place on a cooling rack.