

Helen Linnea Kullgren's Russian Tea Cakes

Courtesy of Kathleen Hoag, Kerin Hoag and Mary Hoag-Wilkes

Preheat oven to 400 degrees.

Mix Thoroughly:

1 cup soft butter

1/2 cup 4x (confectionary) sugar

1 teaspoon vanilla

Sift and Stir in:

2 1/4 cup flour

1/4 teaspoon salt

3/4 cup finely chopped nuts*

Chill dough then roll into 1" balls. Bake until set but not brown. While warm, roll in 4x sugar. Cool - roll in sugar again.

Time: 10 - 12 minutes

Yield: 4 1/2 dozen

*Note: Mom always used walnuts but I have switched it up by using pecans and adding freshly ground cardamom (about 1 - 2 teaspoons).