

Pecan Crescent Cookies

1 cup butter (no substitutes), softened

½ cup sugar

1 teaspoon vanilla extract

2 cups all-purpose flour, sifted

1 cup finely chopped pecans (or can use walnuts)

Confectioner's sugar

Preheat oven to 325 degrees.

In a mixing bowl cream butter, sugar, and vanilla. Gradually add flour. Stir in pecans (or walnuts). Shape rounded teaspoonfuls of dough into 2 ½-inch logs and shape into crescents.

Place 1" apart on ungreased baking sheets. Bake for 10-12 minutes or until set and bottoms are lightly browned. Let stand for 2-3 minutes before removing to wire racks to cool. Dust with confectioner's sugar.

Yield: 6 dozen

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