

A Recipe From *tikkido*

Russian Tea Cakes Cookies

<https://tikkido.com/blog/russian-tea-cakes-recipe>

Russian Tea Cake Cookies Ingredients:

- 1 cup (two sticks) butter, softened
- 1/2 cup sifted powdered sugar
- 1 t vanilla
- 1/4 t salt
- 2 1/4 cups flour
- 3/4 cup finely chopped nuts

Instructions:

1. Preheat oven to 400 degrees Fahrenheit
2. Beat butter, sugar, and vanilla together thoroughly. Stir flour, salt, and nuts in.
3. Form into 1" balls and bake on a greased or parchment lined cookie sheet for 10-12 minutes, until the cookies just start to turn golden on the bottom.
4. While hot, roll in powdered sugar.
5. Let cool COMPLETELY.
6. Roll in powdered sugar a second time. The second roll will stay snowy white and not melt and look splotchy like the first roll.

