

Mexican Wedding cake

1 cup butter soften

unsifted confectioners sugar

2 cups regular all purpose flour

$\frac{1}{4}$ teaspoon salt

1 teaspoon vanilla extract

$\frac{1}{2}$ cream butter add $\frac{1}{2}$ cup

confection sugar and cream

until fluffy 3 add remaining

ingredients and mix well

4 pinch off small pieces of dough &

roll into finger shape, chill 15-

minutes ~~5~~ bake on ungreased

cookie sheet at 375° for 10 minutes

roll in Powder sugar while

hot