

## **Mexican Wedding Cakes**

*Makes 4 dozen cookies*

1 cup butter  
food coloring (optional)  
1/4 cup sugar  
2 cups flour  
1 tsp. vanilla  
1 cup ground nuts  
confectioners sugar

Beat butter 'till fluffy.

Add coloring if using. Mix well.

Add remaining ingredients.

Shape into balls about one inch (1") in diameter.

Place on UNgreased cookie sheet.

Bake at 325 degrees for 18 - 20 minutes.

Remove from pan. Roll in confectioners sugar.

This recipe came from the collection of Bev Hilton's mom,  
Betty Curran, of Gainesville, Florida.