



Nana Mirabile's Italian Christmas Cookies

Yield: 8 dozen cookies

Prep Time: 15 minutes, plus chilling

Cook Time: 10 minutes

Total Time: 25 minutes

Ingredients

1½ cups (340 g) unsalted butter, at room temperature

¾ cup (90 g) confectioners' sugar

½ tsp. salt

¾ cup (85 g) finely chopped pecans

2 tsp. vanilla extract

3 cups (375 g) sifted all-purpose flour

⅓ cup (40 g) confectioner's sugar for rolling (or more)

Instructions

Preheat oven to 325°F.

Cream butter in the bowl of an electric mixer on medium speed. Reduce speed to low and gradually add confectioner's sugar and salt.

Increase speed to medium and beat until light and fluffy. Add nuts and vanilla.

Blend in flour gradually on low speed and mix well.

Cover with plastic wrap and refrigerate 1½ hours.

Shape into balls using about 1 teaspoon for each cookie.

Place on ungreased cookie sheets and bake for 10 minutes.

Do not brown. Cool slightly. Roll in the extra confectioner's sugar.

Note: These cookies are very tender. If you're planning on shipping them, increase the cook time by 1 to 2 minutes or until the cookies are very lightly browned. This helps them to be a little firmer when cooled.

Recipe compliments of Jasper Mirabile,
Jasper's Italian Restaurant