

Dusty Cookies with Nuts - *Polvorones de nuez* (A.K.A. Mexican Weeding Cookies)

Ingredients (for approximately 26 pieces)

- ½ cup butter, at room temperature
- ½ cup powdered sugar, plus more, for dusting
- 1 tsp vanilla
- 1 cup all-purpose wheat flour
- ½ cup chopped nuts, such as walnuts or pecans

Beat butter with a spatula until creamy, then add vanilla and powdered sugar; continue beating until sugar dissolves and mix becomes fluffy. Sift flour through a mesh onto the mix, incorporating with the spatula. Add chopped nuts, and continue mixing; finish by kneading lightly with hands, just until the mix may be formed into a compact ball. **Preheat oven to 350°F (180°C).** Take small portions of dough, and form into balls, about 2 cm (3/4 in) in diameter; place on a baking sheet lined with parchment paper, gently flattening pieces to form domed shapes, and allowing about 2.5 cm (1 in) of separation. Bake for 15 to 20 minutes, until the bottoms are golden brown, but the tops look just tanned. Allow cookies to rest on the tray for a few minutes. Place a mound of powdered sugar on a plate, then dip a few cookies at a time, dusting the tops with more powdered sugar, sifted through a mesh. Once completely cooled to room temperature, these cookies may be kept in a container with lid, for up to one week.

