

# Russian Teacakes

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*Russian Teacakes, Mexican Wedding Cakes, Snowball Cookies are a real splurge. They may go by different names, but they are all delicious and the favorite Christmas cookie in my family. You gotta use real butter with these to get the nutty melt in your mouth experience. No substitutions!*

1 cup	butter, softened	2 ¼ cups	flour
½ cup	powdered sugar	¼ teaspoon	salt
1 teaspoon	vanilla	¾ cup	finely chopped walnuts

- 1 Preheat oven to 400°. Place softened butter, powdered sugar, and vanilla in a mixing bowl. Whip the butter mixture with an electric mixer until creamy.
- 2 Chop the walnuts fine until they are size of peas or smaller.
- 3 Fold walnuts, flour and salt into the creamy butter base with a rubber spatula just until incorporated. The mixture will go from looking shaggy to lumpy.
- 4 Roll dough into 1 inch balls. Place on an ungreased baking sheet with a rim, so they don't roll off. Bake for 10-12 minutes until set and just barely brown. Immediately roll them in sugar and cool on wax paper. Once cool, roll them again in powdered sugar and store your delicious, buttery Russian Teacakes

Servings: 48

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Inactive Time: 20 minutes

Total Time: 50 minutes

Oven Temperature: 400°F

## Nutrition Facts

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Nutrition (per serving): 68 calories, 44 calories from fat, 5.1g total fat, 10.2mg cholesterol, 12.8mg sodium, 15.6mg potassium, 4.8g carbohydrates, <1g fiber, <1g sugar, <1g protein.

## Source

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Author: Adapted by Patricia K. Rose

Source: Betty Crocker Cookbook, 1969

