

SAND TARTS

Makes about 50 cookies

1 Cup softened butter or margarine

½ Cup sifted confectioner's sugar

1 tablespoon milk

2 teaspoons vanilla

2 Cups flour

1 ¾ Cup chopped pecans

1 ½ Cup sifted confectioner's sugar

Preheat oven to 325 degrees. Whip butter with an electric mixer until creamy. Add confectioner's sugar and beat until well combined. Add to this the milk and vanilla. Gradually add flour, a little at a time, and then stir in pecans.

Shape dough into 1 inch balls, or 2 inch logs, about ½ inch thick. Place cookies on an ungreased cookie sheet about 1 inch apart. Bake at 325 degrees for about 15 minutes. Remove from oven and place in a large Ziploc bag filled with 1 ½ cups confectioner's sugar. (Put a few cookies in at a time) and shake to coat the cookies. Cool on a wire rack.