

# Sand Tarts

## Ingredients

- 1 cup butter
- 3 cups cake flour
- 1/3 cup confectioners sugar
- 2 cups pecans, finely chopped
- 1 tbsp vanilla
- 2/3 box confectioner's sugar

## Summary

**Yield:** 40

**Source:** Betty Newton

**Prep Time:** 20 minutes

**Category:** Cookies & Bars

**Cuisine:** American

**Tags:** sand tarts, Cookies

## Instructions

Cream butter and 1/3 cup confectioners sugar well. Add vanilla, flour and pecans; mix well. Roll into small cocoons. Bake at 300° on ungreased cookie sheet for 1 hour or until bottoms are slightly browned. Roll in confectioners sugar immediately and let cool before putting away. Makes about 40 cookies.

## Notes

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas and submitted by Cindy Carswell.

Nell made these.