

# Pecan Fingers

## Description

This is an old recipe that has been handed down from the 19th century. They also called these Moldy Mice.

## Ingredients

- 2 sticks soften butter
- 4 cups all-purpose flour
- 8 tbsps 10x sugar
- 4 tbsps vanilla extract
- 2 cups pecans
- powdered sugar

## Instructions

Preheat oven to 275 degrees. Mix all ingredients except for powdered sugar. Form fingers and bake for 1 1/4 hours. Remove from oven and cool 15 minutes. Dredge in powdered sugar and let cool completely. Store in air tight container when cold.

## Summary

**Yield:** 36

**Source:** Aunt Joyceie Hall

**Prep Time:** 45 minutes

**Category:** Desserts