

# Pecan Drops (Danish Cookies)

## Ingredients

- 1 cup butter
- 1 tsp vanilla
- 1 cup chopped pecans
- 1/2 cup powdered sugar
- 2 cup flour (all purpose)

## Instructions

Creame butter, add sugar and vanilla, then flour, and lastly nuts. Place in refrigerator long enough for easier handling. Roll into small balls. Bake at 350 degrees until light brown. Roll in powdered sugar while still hot.

## Summary

**Yield:** 0

**Source:** Mern E. Burkland

**Prep Time:** 5 minutes

**Category:** Cookies & Bars

**Cuisine:** Scandinavian

**Tags:** pecans, Cookies