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.