Pecan Fingers

Description

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

Summary

Yield: 36
Source: Aunt Joyceie Hall
Prep Time: 45 minutes
Category: Desserts

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.