
Pastry Bon Bons

Granda Faye Irby

Nettles Island Cooking in Paradise - 2014

1 pound butter or margarine

1 cup powdered sugar

4 cups flour

2 teaspoons vanilla

2 cups pecans or walnuts, chopped

In a bowl, mix together the margarine, sugar, flour, vanilla and nuts. Mix well.

Roll out the dough into small balls and place on a cookie sheet.

Refrigerate for one hour or longer (until firm).

Bake at 350 degrees for 12 to 15 minutes until light brown.

Place in a bag containing extra powdered sugar. Shake to coat.

Dessert

Per Serving (excluding unknown items): 5567 Calories; 373g Fat (60.0% calories from fat); 55g Protein; 504g Carbohydrate; 14g Dietary Fiber; 994mg Cholesterol; 3761mg Sodium. Exchanges: 25 Grain(Starch); 73 1/2 Fat; 8 Other Carbohydrates.