



## Butterballs

2 cups butter, softened  
6 tablespoons sugar  
4 teaspoons vanilla  
4 cups unbleached flour  
2 cups pecans, chopped

preheat the oven to 350.

Cream the butter and sugar until fluffy. Add the vanilla and mix well. Add the flour slowly and mix well. Add the pecans. Once this is mixed, but not over-mixed you should give it 20 minutes or so in the refrigerator to firm up. Once that is done you can the dough into balls the size of quarters. Place them on a cookie sheet lined with parchment paper. Bake for 35 minutes. Allow them to cool and then roll them in powdered sugar.