



GWEN LAFLEUR'S CHRISTMAS BUTTER COOKIES

*"One of my favorite cookies,
and my family always insists
that I make this for Christmas
every year. "*

Gwen's Christmas Butter Cookies

Yield: about 2 ½ dozen

Pre-heat oven to 325 F

Cream together:

1 C softened butter (no margarine or shortening)

¾ tsp vanilla

½ tsp almond extract (if you don't like almond, just use 1 tsp vanilla and no almond extract)

6 Tbsp powdered sugar

2 Tbsp honey

Add

2 C flour

1 Tbsp milk

Mix just until no trace is left of the flour, then add in ¼ to ½ C finely crushed pecans or walnuts and mix. (Larger nut pieces will make the cookies crumble, so make sure you get them chopped pretty finely.)

Roll dough into 1" balls and place about 2" apart – I use a baking stone and cook for about 16-17 minutes, or you can cook on ungreased cookie sheet for about 14 minutes or until very light brown.

While warm, roll the cookies in powdered sugar and then set on a cooling rack. Once almost completely cool, roll the cookies in powdered sugar again until thoroughly coated.

