

Theresa's Butter Pecan Balls

2 cups all purpose flour
1 cup butter or margarine
1/4 cup sugar
2 teaspoons vanilla
2 1/2 cups pecans, chopped

Preheat oven to 325. Grease two cookie sheets.

In large bowl with mixer at low speed beat first four ingredients 5 minutes until light and fluffy. Stir in pecans. Shape into 1/2 inch balls

Place on cookie sheet 1 inch apart. Bake 15-20 minutes until lightly brown. With spatula, immediately remove from pan and roll in powdered sugar while warm.

Grease cookie sheet each time

Makes 6 dozen.