

Mexican Wedding Cakes

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

55 mins

Description

This recipe for Mexican wedding cakes makes light crunchy buttery ballshaped cookies with chopped nuts in them coated with confectioners sugar. They look nice when placed in mini cupcake liners on a tray.

Ingredients

- 1 cup unsalted butter
- softened - ½ teaspoon vanilla extract - 2 cups all-purpose flour - 1/2 1/2 confectioners' sugar
- plus more for finishing - 2 cups finely chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C). Line baking sheets with parchment paper. Cream butter with an electric mixer in a large bowl. Mix in vanilla.
2. then gradually mix in flour and confectioners' sugar until incorporated. Mix in walnuts. Roll dough into small balls and place onto the prepared baking sheets. Bake in the preheated oven for 10-12 minutes. Remove from the oven and let cool completely.
3. 20 to 30 minutes. Roll cooled cookies in additional confectioners' sugar.