

Chocolate Mexican Wedding Cookies

Oscar · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A chocolate version of the Mexican Wedding Cookie

Ingredients

- - 1 cup butter
- softened - 1 cup confectioners' sugar - 2 teaspoons vanilla extract - 1 ¾ cups all-purpose flour - 1 cup ground pecans - ½ cup German sweet chocolate
- grated - ¾ teaspoon ground cinnamon - 1 pinch salt - ½ cup confectioners' sugar - ¼ cup German sweet chocolate
- grated

Instructions

1. In a large bowl
2. cream the butter and 1/3 cup confectioner's sugar until light and fluffy. Add the vanilla extract. In a separate bowl
3. combine the flour
4. ground pecans
5. 1/2 cup ground chocolate
6. cinnamon and salt; mix well. Gradually add the dry ingredients to the creamed mixture. Wrap dough in plastic wrap and chill 1 to 2 hours
7. or until firm. Preheat oven to 325 degrees F (180 degrees C). Shape the dough into 1-inch balls. Place balls 1 inch apart on an ungreased baking sheet. Bake 15 to 18 minutes
8. or until the cookies are firm to the touch. Cool 1 minute on the baking sheet
9. then transfer to a wire rack. For the coating
10. sift 1/2 cup of the confectioner's sugar and 1/4 cup of the ground cocoa into a shallow bowl. While cookies are still warm
11. roll them in the coating.