

1 cup margarine

4 tbs granulated sugar

1 tsp Vanilla

2 cups Sifted Flour

$\frac{3}{4}$ cup ground pecans

1. Preheat oven to 350 degrees.
2. Cream margarine, add sugar and beat until light and fluffy. Add vanilla add flour mix well and fold in the pecans.
3. Shape dough in to small balls and place baking sheets lined with parchment paper.
4. Bake for 15 to 18 minutes or until a light golden brown. Remove from oven, and let cool on baking sheet for 2 to 3 minutes or till cool enough to handle.
5. Gently roll balls in powdered sugar, let sit out and cool completely. Store cookies in an airtight container at room temperature up to 1 week.