



# Pecan Fingers

*Makes about 4 dozen cookies*

- 1 cup butter, softened
- ½ cup powdered sugar, plus additional for rolling
- 2 cups flour
- ½ teaspoon salt
- 1 cup finely chopped pecans

Heat oven to 350 degrees.

In a mixing bowl, cream butter and sugar. Combine flour and salt; gradually add to creamed mixture. Stir in pecans.

Shape tablespoonfuls into 2-inch fingers. Place 2 inches apart on ungreased baking sheets. Bake for 15-18 minutes or until lightly browned. Roll warm cookies in powdered sugar; cool on wire racks.

Recipe tested by Cathy Jakicic