

Finger cookies

Submitted by: Leslie Pardue, program coordinator for professional studies, Nicholas School of the Environment's Academic and Enrollment Services

Ingredients:

1 cup butter or margarine

½ cup sugar

2 tsp vanilla

2 tsp water

2 cups unbleached white flour

1 cup chopped pecans

Approx. 1 cup confectioner's sugar (10x is best)

Instructions:

Cream together the butter and sugar. Add vanilla and water and stir to blend. Add flour and pecans and stir to make soft dough. Shape into "fingers" (about the size of your pinkie) and bake on an ungreased cookie sheet at 325 degrees for 20 minutes.

Cool slightly. Roll in confectioner's sugar.