

SANDIES

“These walnut sandies are the best!! I love making these for Christmas because I can color half of the dough green and half of it red. If you want melt in your mouth cookies, these are it!”

INGREDIENTS / DIRECTIONS

Set 1

1 c. butter
½ c. powdered sugar, sifted
2 T. honey
½ t. vanilla

Set 2

2 c. all purpose flour
¼ t. salt
¾ c. chopped walnuts

Set 3

2 c. powdered sugar

Tools: medium bowl, large bowl, electric beater, non-stick cookie sheet or paper

Preheat oven to 325 degrees.

1. Mix flour and salt in medium bowl.
2. Cream butter, sugar, honey and vanilla in large bowl.
3. Combine #1 and #2 to make a soft dough. Add walnuts.
4. Form balls slightly less than 1 inch. Space balls about 1 ½ inches apart onto non-stick cookie sheet (disposable non-stick cookie sheets are great).
5. Bake for 14-16 minutes till very lightly browned. As cookies are removed from baking sheet, roll them into the powdered sugar for coating. Let cool completely on a wire rack. Roll cookies again in the powdered sugar for a second coating. Makes about 4 dozen.
6. At this point, cookies may be frozen in freezer bags.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.