

Swedish Heirloom Cookies



1 cup butter
1 cup confectioners sugar
½ teaspoon salt
1¼ cup ground almonds
2 cups flour
1 tablespoon water
1 tablespoon vanilla

Cream butter and confectioners sugar and salt until smooth.

Mix in the finely chopped almonds.

Blend in flour.

Stir in water and vanilla, mixing well.

Shape into 1" balls. Place on ungreased cookie sheet.

Bake at 325° for 12 to 15 minutes.

Drop in confectioners sugar while still warm.

Recipe submitted by
Sandy Faber
Marketing Manager



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