Date-Pecan Balls

Ingredients

- 1 cup soft butter
- 1/2 cup sugar
- 2 tsp vanilla
- 2 cups sifted flour
- 2 cups ground pecans
- 1 cup whole dates, cut up

Instructions

1. Cream butter and sugar.
2. Add vanilla and mix.
3. Add flour and mix.
4. Blend in pecans and dates.
5. Roll teaspoonfuls of dough into balls.
6. Refrigerate balls for 1-2 hours.
7. Bake at 350°F on a greased cookie sheet for approximately 20 minutes.
8. Remove from oven and roll balls into powdered sugar.
9. Sprinkle them again with powdered sugar after cookies have cooled.

Date-Pecan Balls

350° 20 min.

1 c. soft butter
½ c Sugar
2 t. Vanilla
2 c Sifted flour
2 c. ground pecans
1 c. whole dates cut up

Cream butter & sugar. Add vanilla and mix. Add flour & mix. Blend in pecans and dates. Roll teaspoonfuls of dough into balls. Refrigerate balls for 1-2 hrs. Bake @ 350° on greased cookie sheet for approx 20 min. Remove from ove— and roll balls into powdered sugar. Sprinkle then again with pwd sugar after cookies have cooled.

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