# Pecan Fingers

1 C cake flour
¾ stick butter (6 T)
3 t confectioner's sugar
1 C grated pecans
½ t vanilla

Grate pecans (as best you can). Butter at room temperature.

- Cream the butter
- Mix flour, butter and sugar.
- Add nuts and vanilla. Hand mix until all butter is blended. Resist the urge to add more pecans (okay, you can add a little more but not a lot!).
- Refrigerate dough (it will be very sticky).
- Roll into finger sized pieces and bake at 350° for 15 minutes on ungreased cookie sheet.
- Allow to cool and sprinkle more confectioner's sugar over the top of the cookies. Enjoy!