

# RUSSIAN

## TEA CAKES

Our Assorted Gourmet and Drop Cookies make wonderful gift at the Holidays, or anytime that you just want to say Hello to a friend, or say "Thank You". We can assemble your assortment for pickup at the Bake Shoppe, or send them packaged in our lovely gift box wherever you would like with a special note from you. As always, we only charge exactly what the postage costs to send your gifts.



One of our Gourmet Cookies that won a Grand Champion Ribbon is the County Fair this year. It is a melt in your mouth delicacy that looks lovely in one our decorative cookie trays at Christmas time. There is a reason that it is considered Gourmet.....just look at all that Butter!

- 5 cups Butter
- 2 ½ Cups Powdered Sugar
- 5 Teaspoons Vanilla
- 11 ¼ Cups Flour
- 1 ¼ teaspoons Salt
- 3 ¾ cups finely chopped nuts

Beat butter, 2 ½ cups powdered sugar and vanilla

Stir in flour and salt

Stir in nuts, and shape into one inch balls.

Bake for 8-9 minutes until set in a 350 degree oven.

Immediately Roll in additional powdered sugar. Cool completely on a wire rack. Roll in powdered sugar again.

Note: For Lemon Tea Cakes, substitute lemon extract for the vanilla and add five teaspoons grated lemon peel. Crush lemon drops in food processor and stir in 1 ¼ cups crushed lemon drops with flour and then bake as directed.