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## ***Mexican Wedding Cakes***

Recipe courtesy of Gourmet Sleuth

1 cup butter, room temperature

1/2 cup powdered sugar

1/4 teaspoon salt

1 teaspoon vanilla extract

2 cups sifted flour

Preheat oven to 400 degrees. Cream butter; add sugar gradually. Blend in salt, vanilla, & flour. If too soft, chill until firm. Scoop small pieces of dough, roll in hand to make a small ball, & place on ungreased cookie sheets. Bake in preheated oven about 12 minutes, or until golden brown. While still hot, roll cookies in powdered sugar. Move to a wire rack to cool.