

Mrs. Wright's Cocoons

1 $\frac{3}{4}$ sticks butter
4 tablespoons confectioner's sugar
2 cups sifted flour
1 teaspoon water
2 teaspoons vanilla
1 cup finely chopped pecans

Cream butter and sugar. Add flour, water, and vanilla and mix well. Add pecans last. Chill in refrigerator about 10 minutes. Then form into small balls and roll each ball into cocoon shape. Place on ungreased cookie sheet and bake at 325 degrees for about 30 minutes until firm and crisp but not brown. Remove from oven and allow to cool before rolling each piece in confectioner's sugar. Makes about 3 dozen cookies.

Mrs. William R. Wright

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