

## **Jackson's Sand Tarts**

**by Jean Brashear**

### **Ingredients:**

2 cups butter at room temperature (do not substitute)

$\frac{3}{4}$  cup sifted confectioner's sugar

4 cups sifted flour

1 Tbsp. cold water

1  $\frac{1}{2}$  tsp. vanilla

2 cups chopped pecans

Additional sifted confectioner's sugar

### **Directions:**

Cream butter and sugar; add flour and water and blend well.

Stir in vanilla and pecans.

Roll into small balls (teaspoon-size) and place on ungreased cookie sheets.

Bake at 325 degrees for 5-8 minutes or until golden.

Roll in confectioner's sugar while still warm.

Makes 12 dozen. Will freeze well.