



### **BOHEMIAN HORNS (Butter Nut Crescents)**

- 1/2 cup unsalted butter
- 3 Tablespoons granulated sugar
- 1/2 Tablespoon vanilla
- 1/2 Tablespoon water or prepared nut flavored coffee
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 3/4 cup chopped pecans
- 1/2 to 3/4 cup confectioners' sugar

Preheat oven to 325 degrees F.

In a mixing bowl, cream butter, sugar, vanilla, and water. Add the combined flour and salt to form soft dough. Stir in the chopped pecans.

Using about 3/4 Tablespoon dough form into crescent shaped cookies. Place on ungreased insulated cookie sheets about 2 inches apart.

Bake in 325 degree F. oven for 20 minutes or lightly browned on bottom. Remove from oven; let rest 5 minutes. While cookies are warm, roll in confectioners' sugar to coat. Cool completely on cookie rack. Yield: about 28 cookies

Cook's note: This recipe can be doubled.

About this recipe: It's soft texture crumbles into a rich buttery flavor as you take your first bite of this cookie. Tiny little chunks of pecans remind you of the forest trees in those European forests. One cookie will never be enough. Those melting butter cookies are always so delightful.