



MEXICAN WEDDING CAKE CONFECTIONS (LITTLE PAPERS) - MEXICO

1 cup unsalted butter
1/2 cup confectioners' sugar
1/4 teaspoon salt
1 teaspoon Mexican vanilla
2 cups all purpose flour

Brown Butter Frosting:

2 Tablespoons butter
1-1/2 cups confectioners' sugar
1 Tablespoon hot water
Cream as needed
1/2 cup chopped pecans or as desired

Preheat oven to 375F degrees. Line 2 mini muffin pans with candy/cookie liners

Cream butter; add sugar gradually; blend in salt, vanilla, and flour. Mixture is stiff. Shape rounded teaspoons of dough into balls, place shaped dough in small cookie liners in mini muffin pans. Bake at 375 for 12 to 15 minutes. Cool on cookie rack.

Meanwhile prepare frosting. In a small saucepan, cook butter over medium heat, stirring until butter browns. Remove from heat; stir in sugar and water. Add cream if needed to make a smooth frosting.

Frost cooled cookies; sprinkle each cookie with chopped pecans.

Yield: about 3-1/2 dozen

You can half this recipe if desired for about 20 cookies

Recipe from: Commonwealth Edison Christmas Cooky Book

About this recipe: The flavor, rich butter and Mexican vanilla, just melt in your mouth. The colorful mini candy/cookie cups are attractive and add that special touch to any holiday cookie tray. You might also want to use this brown butter frosting for some of you other recipes. It's a "keeper."