

Nonna's Funeral Cookies

Ingredients:

1 1/2 cups butter

Before you ask, the answer is no. You may not substitute some fat-free butter replacement if you want them to come out like mine.

3/4 cup confectioners sugar

1/2 tsp salt

1 1/2 cups finely ground almonds

You have to grind them the old-fashioned way, with a mortar and pestle, if you want the cookies to turn out right. The ground almond should look almost like flour. If you use one of those new-fangled food processors, you're going to end up with big, sharp slivers of almond in the middle of your cookies, and they won't melt in your mouth like they're supposed to. If you're in a super hurry or you don't have a mortar and pestle, go ahead and use a food processor, but don't say I didn't warn you.

5 tsp vanilla extract

For goodness sake, make sure it's the real stuff and not imitation vanilla extract.

3 cups flour

Another 1/2 cup confectioners sugar (set this aside for rolling)

Directions:

Wash your hands.

Preheat your oven to 325. Get a cookie sheet ready. Don't grease it. Just leave it alone for now.

Mix butter with a fork until it's soft and nice and creamy. Gradually, add confectioners sugar and salt, stirring the whole time. Try to keep it from getting stuck on the sides of the bowl. Then add the ground almonds, vanilla extract, and flour.

Rub a little butter on your hands so they're greasy. This will keep the dough from sticking to them when you handle it. Roll the dough into little balls (use about a teaspoon for each cookie) and place them on the ungreased cookie sheet.

Bake the cookies at 325 for 15-20 minutes. Take them out before they get brown! Let them cool for about five minutes, and then, while they're still warm, roll them in the remaining confectioners sugar. Enjoy!

XOXO

~*Nonna*