

Polski Day Crescent Cookies Recipe

Ingredients:

- 2 cups butter, softened
- 1 cup sugar
- 4 cups all purpose flour
- 1/2 teaspoon salt
- 1/2 cup finely chopped pecans
- Sifted Confectioner's Sugar

Directions:

Preheat oven to 350 degrees. Cream butter, gradually add sugar, beating until light and fluffy. Sift together flour and salt; add to cream mixture. Add more flour if needed, to make dough easy to handle. Add finely chopped pecans. Chill dough at least one hour before using. Shape dough into 3/4 inch crescents, place 2 inches apart on greased or lined cookie sheet. Bake at 350 degrees for 12-15 minutes or until lightly browned. Roll in confectioner's sugar while still warm. Makes 6 dozen. Store in air tight container for 1 week or freeze up to 6 months.