

Morgan Hill Historical Society Tea Cakes

Ingredients

1 cup butter, softened
½ cup powdered sugar, plus additional for dusting finished tea cakes
1 tsp vanilla extract
2 ½ cups all- purpose white flour
¼ tsp salt

Directions

1. Preheat oven to 400°F.
2. Melt butter in microwave (50 seconds).
3. In a large bowl, stir melted butter, ½ cup powdered sugar, and vanilla extract until well mixed.
4. Stir in flour and salt. Mix until dough holds together.
5. Shape dough into 1 inch balls. Place on ungreased cookie sheet, about ½ - 1 inch apart.
6. Bake 11 minutes. (Note: top will not brown)
7. After baking, immediately remove cookies from cookie sheet and dust with powdered sugar.
8. Cool and enjoy!

Recipe makes about 18 cookies.