

Sand Tarts Recipe - Thistle Key Lane

1 cup butter
1/3 cup granulated sugar
2 1/2 teaspoons vanilla
2 teaspoons water
2 cups flour
1 cup finely chopped pecans
Powdered sugar for dusting

Pre-heat oven to 325° F. With a hand mixer cream butter and sugar; add vanilla and water. Then add the flour, the finely chopped pecans and blend well. Chill until firm for about 2 hours. Form dough into crescent shapes and place on cookie sheets. The cookie sheets should be ungreased. (I prefer parchment paper for faster clean-up.) Bake at 325° for about 20 minutes. Edges should only be slightly brown.

The original recipe suggests rolling the cookies in powdered sugar while they are still warm. I prefer carefully removing the cookies from the pan to a cooling rack and heavily dust them with powdered sugar. The recipe makes about 4 dozen cookies.

Adapted from the Houston Junior League Cookbook, 1968

Enjoy!