

**Submitted by:** Donna Grotheer

**Recipe Name:**

Puff Cookies

**Ingredients:**

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Butter – 2 sticks

Sugar – 1/2 cup

Baking soda – teaspoon

Flour – 1 1/2 cups

Vanilla – 1 teaspoon

Nuts – I like Pecans – 1/2 cup chopped up

**Directions:**

1. Beat butter, sugar and baking soda 15 minutes in a mixer. If you have a stand mixer, this is the time to use it!

Make yourself a cup of tea, coffee.

Open the mail or look at your e-mail. Just keep the mixer going for 15 minutes, scraping the sides of the bowl periodically, just to feel useful.

2. Add flour, vanilla and nuts. mix to combine.

3. Drop mixture from teaspoon. Bake at 300 degrees for 20-30 minutes

These are incredibly light, buttery cookies. You can enjoy them as is, or, if you feel frisky – drizzle a little chocolate over the tops, after they have cooled.

My personal preference is straight up!

Enjoy!