

Walnut Crescents

This is my mother's recipe, which most likely came down from her side of the family.

Ingredients:

1 cup butter softened (do not use margarine)
1/4 cup confectioner's sugar
1 1/2 tsp water (may need more or less depending on the humidity)
2 tsp vanilla
2 cups flour
1 cup chopped walnuts

In a mixing bowl cream butter and 1/4 cup confectioner sugar until well blended.

Add remaining ingredients and mix well. Dough should hold together.

Using about a 1-inch ball of dough, shape into a crescent and place on an ungreased cookie sheet.

Bake at 375 degrees F for about 15 minutes.

While warm, roll in confectioner's sugar and again when cool.