

Sherry Butter Nut Drops

*Food Network
Prepared by Barbara Eisberg*

- 1½ cups unsalted butter, at room temperature
- 1¾ cups sifted confectioners sugar
- 3 1/3 cups sifted all purpose flour
- ¼ teaspoon salt
- ¼ cup dry sherry
- 1 cup ground pecans
- 2 egg whites beaten
- Pecan halves, optional

Preheat oven to 350° F.

Cream the butter and the sugar together with an electric mixer until fluffy.

In a separate bowl, combine the flour and salt. Mix the flour into the butter mixture, alternating with the sherry, making sure to finish with the flour.

Stir in the ground pecans.

Drop by the teaspoonful onto a cookie sheet and roll each portion between your palms to make smooth, even balls.

Press each one into the cookie sheet and brush with beaten egg white. Using a fork, knife or another tool, press a design into the top of each cookie or press a pecan half, right side up into each cookie.

Bake in preheated oven for 25 minutes.

Remove from oven, let cool on a wire rack.

Cool and let cookies sit overnight to ripen.

Serve or store in an airtight container for up to 1 week.