

# Greenwillow Nut Puffs

1 stick (1/2 cup) of Butter, softened and beaten.

*Blend in*

2 TBS of Sugar

1 tsp of Vanilla or Almond Extract

Dash of Salt (optional)

*Mix separately*

1 cup of Greenwillow Grains Pastry Flour with

1 cup of Nuts, finely chopped.

*Combine with Butter Mixture*

*Roll into balls and bake at 350 degrees for 8 to 10 minutes until bottom edge is Golden Brown. Cool and roll cookies in Powdered Sugar.*

