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by The Bakealogue

Russian tea cakes



Ingredients

All Purpose Flour: 1 cup
Unsalted Butter: 113 grams or 1/2 cup
Vanilla Essence: 1/2 tsp
Icing Sugar: 3 tbsp (plus some more for dusting later)
Chopped Walnuts: 1/2 cup

Preparation

- 1 Pre-heat your oven to 175 degrees Celsius and have your baking mat ready.
- 2 You can either do the following in your food processor or just simply using your hands.
- 3 In a bowl, beat together the unsalted butter and vanilla essence.
- 4 Sift and add the flour followed by icing sugar and continue to mix until all ingredients are well combined.
- 5 Add the chopped walnuts (or any nuts of your choice) and give it one final mix.
- 6 Make 1 inch dough balls and place on your baking mat leaving some space between each one.
- 7 Bake your Russian Tea Cakes for approximately 12 minutes or until the edges are light golden brown.
- 8 Once the Russian Tea Cakes have cooled, roll them in icing sugar and serve!
- 9 Congratulations! Your Russian Tea Cakes are ready to be consumed!

Cooks Note

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