

# Italian Nut Wafers

(From a recipe of my maternal grandfather, Wallace Elliott)

## **Ingredients:**

- $\frac{1}{2}$  cup demerara sugar
- $\frac{1}{2}$  cup butter
- 1 teaspoon vanilla
- 1 cup unbleached flour (you may need a little more)
- $\frac{1}{2}$  cup chopped pecans
- Sufficient icing sugar for dusting the wafers

## **Preparation:**

Cream the butter and sugar together. Add the vanilla. Work in the flour and then add the pecans.

Roll the dough in two rolls about 1 to  $1\frac{1}{2}$  inches in diameter. Chill in the refrigerator for at least an hour or overnight.

Slice into thin wafers (about the thickness of two Loonies).

Bake at 375 °F for about 10 minutes. They should be a golden-brown colour.

When the cookies have completely cooled, dust them with icing sugar.