

RUSSIAN TEA CAKES

These little cakes have been made in Russia for over 100 years and were originally served at tea ceremonies.

Ingredients

6 Tablespoons icing sugar

9oz Plain flour

8oz Butter

5ml Vanilla Essence

4oz Walnuts, finely chopped

Extra icing sugar

Method

Preheat oven to 175°C, Gas mark 5

Sieve together the flour and 6 tablespoons of the icing sugar. Set aside.

Cream the butter and vanilla essence together. Mix in the sifted flour and icing sugar and finally the chopped walnuts.

Roll the dough into 1" balls and place on a lined baking sheet.

Cook for about 12 minutes or until done.

Roll, while still warm, in extra icing sugar and then roll again when cooled.