

Pecan Half Moon Cookies

Ingredients

- 4 cups all purpose flour
- 1 lb. butter
- 4 cups pecans, chopped
- $\frac{2}{3}$ cup granulated white sugar
- 1 tsp. salt
- 4 tsp. vanilla
- 2 tbsp. water

Method

Mix all ingredients in a large bowl.
Form into a ball.
Take by tablespoons from the ball and form into half moon shapes.
Place on un-greased cookie sheet.

Preheat oven to 350
Bake for 10 minutes, until slightly golden.

Allow to cool.

Roll in powdered sugar.

Source: [Bongiorno Family Recipe \(3 dozen cookies\)](#)
