



Hawaiians

Best

HB

**Pure Cane
Granulated
Sugar**

Net Wt. 5 lbs



Pecan Sandies

1 cup softened butter

1/3 cup granulated sugar

1 tablespoon water

1 teaspoon vanilla

2 1/4 cups flour

1 cup chopped pecans

1 cup sifted powdered sugar



Cream butter in a mixing bowl with an electric mixer until smooth and creamy. Add the granulated sugar, water and vanilla and beat until mixed well. Beat in as much flour as you can with an electric mixer and then knead in the remaining flour and pecans with your hands. Shape into 1 inch balls and place on an ungreased cookie sheet. Bake at 325 degree F for 20 minutes or until the bottoms are lightly browned. Cool on a wire rack. Gently shake the cooled cookie balls in a bowl with the powdered sugar. Makes about 36 cookies



FLOUR



PURE
VANILLA
EXTRACT

Net Wt. 1 Fl. Oz.



BUTTER
1/4 CUP | 1/3 CUP
2 | 4 | 5



Net Wt. 5 lbs