*Russian Tea Cakes*

1. **Cream together** butter, powdered sugar and vanilla until smooth.
2. **Add flour and salt**and mix until combined and no streaks of flour remain. The mixture will be lumpy and not smooth.
3. **Add chopped walnuts.** Use a firm spatula to mix them in until well distributed in the dough.
4. **Shape into 1-inch balls** and place them on a parchment or Silpat-lined baking sheet keeping them at least an inch apart. Bake for 12 to 15 minutes, or until the edges are very lightly browned at the base.
5. **Roll hot cookies** in powdered sugar and place on a cookie platter to cool completely to room temperature.
6. **Roll cooled cookies** again in powdered sugar to get an even and generous coating of powdered sugar.