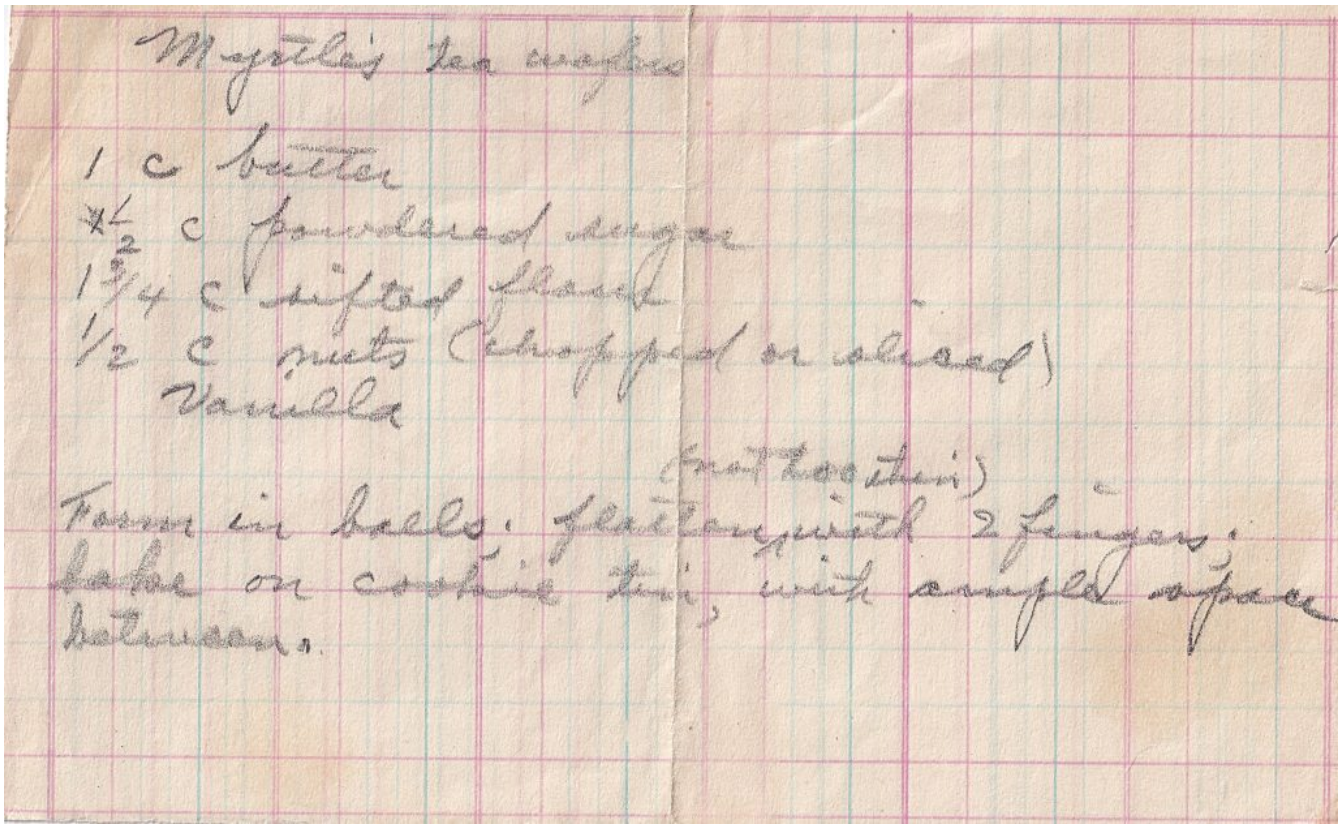


Myrtle's Tea Wafers

This old fashioned handwritten recipe for Myrtle's Tea Wafers is a simple butter cookie made with powdered sugar, vanilla, and chopped or sliced nuts. Formed into balls, gently flattened, and baked until lightly browned, these delicate cookies are a timeless homemade treat.



- 1 cup butter
- 1/2 cup powdered sugar
- 1 & 3/4 cup sifted flour
- 1/2 c nuts (chopped or sliced)
- Vanilla
- (mix together)

Form in balls, flatten (not too thin) with 2 fingers; bake on cookie tin, with ample space between.