Russian Tea Cakes

Ingredients:

1 cup butter, softened

1/2 cup powdered sugar

2 teaspoons vanilla

2 cups flour

1/4 teaspoon salt

1/2 cup strawberry/raspberry preserves

1/4 cup powdered sugar

Directions:

1. Preheat oven to 325 degrees.
2. In mixing bowl, cream together butter and powdered sugar. Add vanilla.
3. Blend in flour and salt and mix thoroughly.
4. Roll tablespoons of dough into 1 inch balls. Place on lightly greased cookie sheets. Press down center with thumb or spoon. Fill center with a teaspoon of preserves.
5. Bake 15-20 minutes until golden brown. Cool on wire racks. When cool, dust with powdered sugar. Makes 2 dozen.