

## Ingredients

- 2 c butter, softened
- 1/2 c sugar
- 2 egg yolks
- 1/4 c chopped pecans
- 4 c flour
- 1 tsp vanilla
- 2 tsp ground cinnamon
- pinch ground nutmeg
- 1 tbsp lemon juice
- Powdered sugar, to sprinkle

## Directions

- Preheat oven to 375° F.
- In a large mixing bowl, beat butter and sugar.
- Beat in eggs, lemon juice and vanilla.
- In a separate bowl mix together flour, cinnamon, and nutmeg.
- Roll into one inch balls, place on cookie sheet an inch apart and bake for 8-10 minutes, or until lightly browned.
- Cool slightly and dust with a sprinkle of powdered sugar.