

[DANISH WEDDING COOKIES RECIPE](#)



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I Love Danish Wedding Cookies Recipe Genius Kitchen

Chef's Note My Mom used to buy those wedding cookies in that pink bag, I think from Keebler, and I loved them. I came across this recipe online and tried it.

<http://ebookslibrary.club/I-Love-Danish-Wedding-Cookies-Recipe-Genius-Kitchen.pdf>

Danish Wedding Cookies wideopeneats com

These Danish Wedding Cookies taste just like their Keebler Elf counterparts. A tender and flakey cookie tossed in powdered sugar.

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Danish Wedding Cookies Recipe Cooks com

Preheat oven to 350 degrees. Combine sugar, vanilla and butter. Add flour a little at a time and nuts; mix well. Shape cookies and place on ungreased cookie sheet.

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How to make it. Combine flour and cinnamon in a large bowl. Add butter, pecans, 1/4 cup powdered sugar, and vanilla, stir well until blended. Batter will be stiff.

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Love those dainty little Danish wedding cookies that Keebler distributes? Why not try your hand at making your own with this recipe from Not Without Heels!

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Danish Wedding Cookies recipes family oven

From Recipe Goldmine Recipes. Similar cookies were once given to couples celebrating their n (more) Preheat oven to 350 degrees F. Cream sugar and butter in a large bowl until blended.

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Danish Wedding cookies Keebler

Tradition meets tasty goodness in this charming cookie with chocolatey chips, coconut and a light dusting of powdered sugar. Uncommonly Made. Uncommonly Good.

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