

SNOWBALLS RECIPE CARD

SNOWBALLS!

Makes: 3-4 dozen (depending on size of cookies)

Takes: 15 minutes prep time

25-30 minutes cook time

15-20 minutes finish time

Ingredients

1 cup (16 tbsp) unsalted butter, softened

1/3 cup powdered sugar

1 tsp. vanilla

1 1/2 cups flour

1 cup chopped nuts (pecans, almonds or walnuts)

*also, 1/2 cup powdered sugar for dusting

Instructions

-Preheat oven to 275°

-Cream butter, sugar, and vanilla until smooth.

-Slowly add flour (as you mix) and beat until well combined.

-Stir in nuts and mix to incorporate.

-Form dough into 1-inch balls and place onto parchment lined baking sheet.

Place cookies about 2 inches apart.

Bake at 275F for 25-27 minutes. ~You can bake multiple pans on different levels if you rotate pans halfway through baking time.

-As you remove warm cookies from the pans, roll them one at a time in a shallow dish of remaining powdered sugar. Once you've completed a tray of rolled cookies, sift/sprinkle an additional layer of sugar over them.

I prefer to wait until they are on they serving tray for this step to hide any dings and dents from moving them into place.