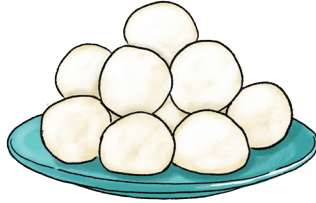


Snowball Cookies

Bake sweet mini snowballs featuring pecans and powdered sugar!



Yield: about 3 dozen cookies

Ingredients:



1 cup butter, softened



1 cup + 1 cup powdered sugar



2 tsp vanilla



2 cups flour



2 cups pecans, finely chopped in a blender or food processor



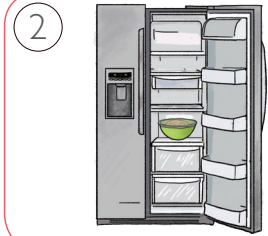
$\frac{3}{4}$ tsp salt

Steps:

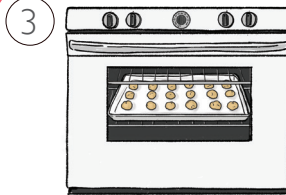
Before you begin: Preheat oven to 325°F and line 2 baking sheets with parchment paper.



1 Beat butter, 1 cup powdered sugar, and vanilla together until creamy. Add flour, ground pecans, and salt and mix until combined.



2 Chill dough in fridge for 30-60 minutes.



3 Scoop rounded tablespoons of dough. Roll into balls and set on baking sheet. Bake until pale golden, 18-22 minutes.



4 Cool cookies 10 minutes. Add 1 cup powdered sugar to bowl. Roll cookies in sugar. TASTE & SHARE!