

Snowball Cookies

(Mexican Wedding Cookies)

Ingredients

- 1 cup butter at room temperature
- 2 cups powdered sugar, divided
- 2 tsp good quality vanilla extract
- 2 cups flour
- 1 cup pecans, coarsely ground
- 1/8 tsp ground cinnamon, optional

Steps

1. In a large bowl, beat butter with electric mixer until light and fluffy. Add ½ cup powdered sugar and vanilla and beat until well combined.
2. Add flour and pecans, and mix until dough is well blended.
3. Divide dough in half and roll each half into a ball. Wrap in saran wrap and refrigerate for 15-30 minutes until chilled.
4. Meanwhile, preheat the oven to 350° and stir together remaining 1 ½ cups sugar and cinnamon, if using.
5. To form cookies, remove small chunks of dough, about 2 tsp each. Roll these into small balls. Bake on baking sheet about ½ inch apart, until just pale golden, about 14-18 minutes.
6. Cook cookies until they are cool enough to handle, then gently roll them through powdered sugar and cinnamon mixture.

Makes about 4 dozen cookies