



Earl Grey Snowball Cookies

MAKES ABOUT 2 DOZEN COOKIES

INGREDIENTS

- 1 cup butter, softened
- 1 cup powdered sugar
- 1 Tbsp. vanilla extract
- 2 1/4 cups all-purpose flour
- pinch salt
- 3/4 cup finely chopped pecans or walnuts

DIRECTIONS

1. Preheat oven to 375°F and line 2 cookie sheet pans with parchment paper.
2. Mix butter, 1/2 cup of powdered sugar and vanilla extract in a stand mixer until fluffy.
3. Add flour, tea leaves and salt and mix until well incorporated. Fold in the nuts.
4. Scoop the dough and form into 1" balls. Place on prepared cookie sheet about 1 inch apart.
5. Bake for 10-12 minutes, until the bottoms are slightly brown. While baking, fill a small bowl with the remaining 1/2 cup powdered sugar.
6. Remove cookies from the oven and cool for 1 minute. Roll each cookie in the powdered sugar until well coated, then place on wire rack to cool completely.
7. The first powdered sugar layer sometimes melts a little, so once the cookies are completely cooled, you may want to re-roll them in the powdered sugar.