

Snowball Cookies

Ingredients:

- 1 C Unsalted Butter, Softened
- 1/2 C Powdered Sugar
- 1 tsp Vanilla Extract
- 2 1/4 C All-Purpose Flour
- 1 C Finely Chopped Pecans
- 1/4 tsp Salt
- 1/3 C Powdered Sugar (or more, if needed)

Directions:

1. Preheat oven to 350 degrees.
2. Beat butter, 1/2 C powdered sugar, and vanilla in a large bowl until smooth. Gradually mix in flour, pecans, and salt until combined. Roll dough into small balls and place 2 inches apart onto ungreased baking sheet.
3. Bake 12-15 minutes or until bottoms are light golden brown, but tops are still pale. Remember, it's better to undercook them than overcook them! Be sure not to let them get too brown.
4. Place 1/3 C powdered sugar into a shallow bowl; roll hot cookies in sugar to coat, then place on wire racks to cool. Once cooled, roll cookies in the powdered sugar once more.
5. Enjoy!

Adapted from Allrecipes.com