

Snowball Cookies

from Barbara Aboushahba

Ingredients:

- 2 cups all-purpose flour
- 1 cup butter, softened
- 1 cup ground pecans
- 2- ¼ cups confectioners' sugar, divided
- 1 teaspoon vanilla extract (optional)

Instructions:

Mix butter until creamy, mix in the nuts and vanilla, then add flour and 1/4 cup sugar. Mix until well combined.

Refrigerate covered at least 30 minutes.

Preheat oven to 375 degrees.

Shape cookie dough into small one inch balls and place on cookie sheet.

Bake 12-15 minutes until golden brown on the bottom.

When cooled about 2 minutes, gently roll hot cookies in the remaining 2 cups confectioners' sugar. Cool on wire rack. Store tightly wrapped on counter or in refrigerator.