

Buttery Pecan Snowball Cookies

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Prep Time: 15

Cook Time: 11

Total Time: 26 minutes

Yield: 30-36 1x

Category: Cookies

Method: Bake

Cuisine: American

Ingredients

- 1 cup butter softened
- 1/2 cup powdered sugar
- 1/4 teaspoon salt
- 1 1/2 teaspoon vanilla extract
- 2 1/4 cups flour
- 1 cup finely chopped pecan
- 1 cup powdered sugar for dusting

Instructions

1. Preheat oven to 350 degrees
2. In stand mixer cream butter and powdered sugar. Turn to low and mix in salt, vanilla, flour and pecans. Roll into one inch balls. Place on parchment covered baking sheets a few inches apart. Bake for 11-13 minutes or until very lightly browned. Do not over bake
3. Remove from oven and allow to cool just enough to handle them. Pour 1 cup powdered sugar in large Ziploc bag or in a wide bowl. Gently add 3-4 cookies at a time and roll them gently in the bottom of the bag. Use fork to scoop under each cookie and gently shake to remove excess powdered sugar. Place on cooling racks. Once completely cooled roll in powdered sugar bag again.