

Pecan Snowball Cookies

- 4 oz. pecans, (1 cup)
- 1 cup butter, unsalted
- 1 $\frac{3}{4}$ cups sugar, confectionera
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{2}$ tsp. almond extract
- $\frac{1}{4}$ tsp. salt
- 2 cups flour

Method

1. Heat oven to 350°F, Spread the pecans on a rimmed baking sheet and toast for 8 minutes. Let cool and finely chop.

2. With a mixer, beat the butter and 1 cup of the sugar until fluffy. Mix in the vanilla and almond extracts and salt. Gradually add flour, mixing until just incorporated. Mix in the pecans.

3. Shape the dough by the tablespoon, into balls. (about the size of a large marble) and place on a parchment-lined baking sheet. Refrigerate for 30 minutes.

4. Transfer half the balls to another parchment-lined baking sheet, spaced about 1 1/2 inches apart. Bake until golden, about 18 minutes. Let cool on baking sheet for about 15 minutes.

5. Put 1/2 cup confectioner's sugar in a bowl. Toss the cookies in the sugar, and return to baking sheet. Sift the remaining sugar over cookies before serving.



Servings/Yield

15 servings
34 cookies

Rating



Difficulty



Categories

Baked Goods, Cookies

NUTRITION FACTS

Servings: 15

Amount Per Serving

Calories: 224

Total Fat: 11.64g

Cholesterol: 32mg

Sodium: 40mg

Total Carbs: 26.72g

Dietary Fiber: 0.40g

Sugars: 13.82g

Protein: 1.75g