

Pecan Snowball Cookies

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Ingredients

- 1 cup softened butter
- 1 cup finely chopped pecans
- ½ cup confectioners sugar (plus additional for coating)
- 1 tsp. vanilla extract
- 2 ¼ cups sifted flour
- ¼ tsp. salt



Directions

- Cream butter and sugar until fluffy, then stir in vanilla. Wisk flour and salt, add gradually to butter mixture, then stir in chopped pecans.
- Chill dough for 1 hour. Roll into 1-inch balls and place on ungreased cookie sheet.
- Bake at 400 for 10-12 minutes, or until bottoms are golden. Cool for 5 minutes and roll in powdered sugar.