

SNOWBALL COOKIES

INGREDIENTS

- 1 c. all-purpose flour
- 1 1/2 c. walnuts, very finely chopped
- 1/4 c. granulated sugar
- Pinch kosher salt
- 1 tsp. pure vanilla extract
- 1/2 c. butter, chopped and softened
- 1 c. powdered sugar



DIRECTIONS

Preheat oven to 350° and line a large cookie sheet with parchment. In a large bowl, mix flour, walnuts, granulated sugar, salt, and vanilla. Add butter and, using your hands, combine everything until mixture resembles a coarse meal.

Form dough into small balls and place on prepared cookie sheet.

Bake 15 minutes.

When they are still warm but cool enough to touch, roll cookies in powdered sugar.

Set aside on a rack to cool completely. When cool, dust again in powdered sugar.