

Snowball Cookies

Servings: 12	Prep Time: 20 minutes	Cook Time: 20 minutes	Total Time: 40 minutes
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Ingredients:

- 1 c unsalted butter
- 1 ½ tsp vanilla extract
- 2 c + 4 tbsp powdered sugar, divided
- 2 c all-purpose flour
- ¼ tsp salt
- 1 c finely chopped pecans



Instructions:

1. Start by softening your butter to room temperature, this is crucial for getting that soft, tender texture in your cookies.
2. Once the butter is softened, place it in a large mixing bowl along with the vanilla.
3. Using an electric hand mixer on low speed, cream them together until the mixture is light and fluffy.
4. Add 4 heaping tablespoons of powdered sugar and mix until everything is smooth and combined. You want the dough to be soft and airy at this stage.
5. Next, add the flour and salt, starting with half of each.
6. Mix on low speed to keep the dough light, then gradually add the rest of the flour and salt.
7. Continue mixing until the dough is fully combined, soft but not sticky.
8. Now, gently fold in your chopped pecans. This provides a delightful crunch and a rich, nutty essence. Just be careful not to overmix; you want the dough to stay tender.
9. Cover the dough with plastic wrap or a clean towel and refrigerate it for at least an hour. Chilling the dough helps it firm up, preventing the cookies from spreading too much during baking.
10. As the dough cools, set your oven to preheat to 350F. This ensures it's hot and ready when you dough is ready to bake.
11. Once chilled, roll the dough into balls. Place them on a lightly greased cookie sheet, leaving some space between them. Try not to handle the dough too much for the best results.
12. Bake the cookies for 14-15 minutes or until the bottoms are golden brown. The tops may seem soft, but they'll firm up as they cool, and the smell will be amazing!
13. After baking, let the cookies cool for a couple of minutes. Then, roll each warm cookie in a shallow bowl of powdered sugar, making sure it's completely covered for that signature "snowball" look.
14. Finally, once the cookies are fully cooled, give them a light dusting of powdered sugar using a sifter or fine-mesh strainer for that perfect snowy finish.