

Snowballs

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1/2 cup powdered sugar
1 cup butter, softened
2 teaspoons vanilla

2 cups all-purpose flour
1 cup finely chopped almonds or pecans
1/4 teaspoon salt
powdered sugar

Pre-heat oven to 325 F. In a large bowl combine 1/2 cup powdered sugar, butter and vanilla. Blend well. Stir in flour, nuts and salt until dough holds together. Shape into 1-inch balls. Place inch apart on ungreased cookie sheets. Bake for 15-20 minutes until set but not brown. Immediately remove from cookie sheets. Cool slightly and roll in powdered sugar. Cool completely and reroll in powdered sugar.

You can split the batch and add a couple of drops of red food coloring to one half and green food coloring to the other half for festive Christmas colors.

