

SNOWBALL COOKIES

Contributed by

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Ingredients

- 1 cup flour
- 1 1/2 cups walnuts, finely chopped
- 1/4 cup granulated sugar
- Pinch of salt
- 1 tsp vanilla
- 1/2 cup butter, chopped and softened
- 1 cup powdered sugar



Instructions

1. Preheat oven to 350F.
2. In a food processor, mix flour, walnuts, granulated sugar, and salt. Then add vanilla and butter. Combine until mixture is a coarse meal.
3. Form dough into small balls, and place on a prepared cookie sheet.
4. Bake 15 minutes.
5. When they're still warm but cool enough to touch, roll cookies in powdered sugar.
6. Set aside on a rack to cool completely. When cool, dust again in powdered sugar.