

MIRKWOOD DESIGNS presents...

## Snowball Cookies

*These cookies are also called Mexican Wedding Cakes and Russian Tea Cakes.*



### Ingredients

- ½ pound (2 sticks) butter, softened
- 2 cups all-purpose flour
- 1 cup ground walnuts or pecans
- 2 teaspoons vanilla extract
- ¼ teaspoon table salt
- ½ cup powdered sugar (plus 1 cup)

### Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Grease cookie sheet, or line with parchment.
3. In the bowl of a mixer, whip butter. Add flour, nuts, vanilla, and ½ cup powdered sugar.
4. Roll into 1-inch balls and place on an ungreased (or parchment paper-lined) cookie sheet, spacing 1 inch apart.
5. Bake for 20 minutes, or until underside is golden.
6. Carefully remove cookies to cooling rack. (They are very tender while they are warm.)
7. Sift 1 cup of powdered sugar into a shallow bowl and gently roll warm cookies in it.
8. Place sugared cookies on paper towel to cool.
9. After cookies are cool, roll again in powdered sugar. Roll again a third time, if desired.
10. Store in airtight container.

Yield: 4 dozen cookies

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