

## Mister Frosty's Snowball Snacks

These festive snowball snacks are perfect for a frosty night in!

Yield: approximately 3 dozen

### Ingredients:

- 1 Cup (two sticks) butter, room temperature (I prefer salted, but either will work!)
- ½ cup confectioners' sugar
- 2 tsp vanilla extract
- 2 cups all purpose flour
- Pinch of kosher salt
- ¾ cup chopped pecans, toasted\*
- 1.5 cups additional confectioners' sugar for rolling when cookies are cool

### Directions:

Step 1: Cream room temperature butter and ½ cup confectioners' sugar in medium bowl

Step 2: Stir in vanilla extract and mix until incorporated

Step 3: Sift together the kosher salt and flour, and add to mixing bowl with butter and sugar slowly to incorporate

Step 4: Once no lumps of flour remain, gently fold in toasted pecans

Step 5: Cover dough and chill for 2-3 hours

Step 6: Preheat oven to 325. While the oven is preheating, using a melon baller or a tablespoon, scoop dough into even sized portions and roll them in your hands to get a rounded ball shape.

Step 7: Place 8-10 balls evenly spaced on a parchment lined baking sheet, and bake for 15-20 minutes total in preheated oven, rotating the sheet once halfway through the baking time

Step 8: Remove from oven and let cool for several minutes on baking sheet. Remove from sheets and transfer to wire rack to cool completely.

Step 9: When cookies are cooled, roll them one at a time in the additional 1.5 cups of powdered sugar. Gently tap off excess, and once all the cookies have been coated, they can be rerolled a second time for a heavier coating if desired.

Store at room temperature in an airtight container.

**\*\*Note:** You can use untoasted pecans, but toasted pecans have a better taste! Toast 1-2 cups pecans on a parchment lined baking sheet in a preheated 350-degree oven for 7-8 minutes. Watch carefully, or they will burn! Once toasted, remove from oven and let them cool completely before chopping up to use for this recipe. There will be leftover pecan pieces, but they go great in salads, yogurt, oatmeal, or other cookies!