

Snowballs

Ingredients:

- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla extract
- $2\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup chopped pecans
- Powdered sugar

Directions:

- In large bowl, combine $\frac{1}{2}$ cup powdered sugar, salt and butter; mix well. Add extract. Gradually stir in flour. Work nuts into dough. Chill well.
- Form into 1-inch balls. Place on ungreased cookie sheets.
- Bake at 400° for 8 to 10 minutes or until set but not brown.
- Roll in powdered sugar immediately. Cool on rack.
- Roll in sugar again. Store in airtight container.

Yield: 5 dozen cookies