



Walnut Sandwich Balls

Ingredients:

- 1 cup walnuts, divided
- 2/3 cup powdered sugar, divided
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 $\frac{3}{4}$ cups all-purpose flour
- Chocolate Filling (recipe follows)

Directions:

- In food processor or blender, process walnuts with *2 tablespoons* of the powdered sugar until finely ground; set aside.
- In large bowl, cream butter and remaining powdered sugar.
- Beat in vanilla. Add flour and $\frac{3}{4}$ cup of the walnuts; mix until blended.
- Roll dough into about 3 dozen walnut-size balls. Place 2 inches apart on ungreased cookie sheets.
- Bake in preheated 350° oven for 10 to 12 minutes or until just golden around edges. Remove to wire racks to cool completely.
- Prepare Chocolate Filling.
- Place generous teaspoonful of filling on flat side of *half* the cookies. Top with remaining cookies, flat side down, forming sandwiches.
- Roll chocolate edges of cookies in remaining ground walnuts.

Chocolate Filling: Chop 3 squares (1 oz. each) semi-sweet chocolate into small pieces; place in food processor or blender with $\frac{1}{2}$ teaspoon vanilla. In small saucepan, heat 2 tablespoons *each* butter or margarine and whipping cream over medium heat until hot; pour over chocolate. Process until

chocolate is melted, turning machine off and scraping sides as needed. With machine running, gradually add 1 cup powdered sugar; process until smooth.

Yield: about 18 sandwich cookies