

Tracy's old-fashioned, family favorite:

# Snowball Cookies

*Simply delicious buttery pecan cookies!*

## Ingredients:

- 1 cup butter
  - ½ cup powdered sugar
  - 1 teaspoon (real) vanilla
  - 2 cups flour
  - 1 cup pecans, finely chopped
- 
- 2 cups powdered sugar set aside – to be used for rolling cookies after they come out of the oven

## Directions:

- Preheat oven to 350°
- Cream butter and powdered sugar.
- Add vanilla, nuts & flour. Mix well.
- Shape dough into 1" – 1 ½" balls and place on cookie sheet.
- Chill in refrigerator for approximately 1 hour.
- Remove from refrigerator and bake 20 minutes at 350°.
- While balls are still hot, gently roll in powdered sugar. Place on a plate to cool.
- Store in a tightly sealed container.

**These cookies taste best at least one day AFTER baking.**