

Snowball Cookies

Makes about 48

1 1/3 cup (135 grams) walnuts or pecans
4 cups (480 grams) flour
½ tsp. (2.84 grams) salt
2 cups (454 grams) unsalted, softened butter
½ cup confectioner's sugar (62.5 grams) + more for rolling
2 tsp. (10 ml) vanilla

Heat the oven to 350 degrees F (176 C).

Place the walnuts on a baking sheet and toast them for about 6 to 7 minutes – shaking the pan occasionally. Once lightly browned and fragrant, remove from oven and allow cooling.

Place the walnuts and 4 TBS of flour in a food processor. Process until fine and set aside.

Add the salt to the remaining flour. Cream the butter and the sugar. Add the vanilla. Mix. Add the flour and mix. Finally add the walnuts and mix.

Form 4 balls of dough, wrap them in plastic and refrigerate for at least 2 hours or up to overnight. You can also place the wrapped dough in a freezer bag and freeze for up to a month. Thaw overnight in refrigerator to bake.

Heat oven to 350 degrees F (176 C) again. Line baking sheets with parchment paper or a silicon liner.

Remove the dough from the fridge. Tear off a piece and roll it into a ball. Do this with all the dough. Place the balls on a cookie sheet and bake for about 8 minutes – until bottom is lightly browned and cookie hardens a little. Remove from oven and allow cooling on pan. Place the cookies into a bowl with some confectioner's sugar and roll them. Once covered in sugar place them on a wire cooling rack.

Place some more confectioners' sugar into a small sifter and sift over the cookies. Serve and enjoy!

2 cookies – CALORIES 215.39; FAT 15.75 grs (sat 8.11; mono 3.65; poly 2.92); PROTEIN 2.62 grs ; FIBER 0.79 grs; CARBS 16.74 grs; CHOLESTEROL 32.56 mg; IRON 0.92 mg; SODIUM 40.92 mg; CALCIUM 11.16 mg