PECAN PUFFS

(SNOWBALL COOKIES)



*These old-fashioned snowball cookies have been a family Christmas cookie tradition for as long as I can remember…a favorite of my Dad!*

**INGREDIENTS**:

1 cup unsalted butter (softened)

½ cup powdered sugar

2 cups all-purpose flour

2 Tablespoons cornstarch

2 teaspoons vanilla

¼ teaspoon salt

3/4 cup finely chopped pecans

1-1/2 cups powdered sugar (for rolling)

**HOW I MAKE THESE**:

1. Preheat oven to 350 degrees. Place parchment paper on baking pans.
2. In the bowl of an electric stand mixer fitted with a paddle attachment, mix butter on medium speed until creamy. Blend in ½ cup powdered sugar, vanilla and salt. Sprinkle cornstarch over mixture, and blend on low speed, slowly adding in flour and mixing just until blended. Stir in chopped pecans.
3. Chill dough for one hour. Roll into balls (each about 1 tablespoon of dough) and place 1 inch apart on baking pans.
4. Bake for 13 to 15 minutes or until edges are light golden brown.
5. Remove from oven; cool for several minutes, and then roll cookies gently in powdered sugar.
6. Cool cookies completely, and then roll generously in powdered sugar a second time.
7. Store in an air-tight container or freeze.

**YIELD**: Makes approximately 3 dozen cookies.

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