

## Judy's Nut Ball Cookies



3/4 cup ground pecans  
1 cup butter, softened  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
2 1/4 cup cake flour  
1/4 teaspoon salt  
extra powdered sugar

Stir together pecans, butter, 1/2 cup powdered sugar and vanilla, mix well. Sift flour and salt, stir into nut mixture. Chill. Roll into 1-inch balls, then roll each ball 3 times in the extra powdered sugar. Place 2 inches apart on cookie sheet. Bake at 350 F until set but not brown, 8 to 10 minutes. Do not overbake or they will fall apart.

### Variation: Frosty Snowballs

When you roll the cookies in powdered sugar, you divide the powdered sugar into three or four bowls. Then, you take three or four different colors of edible glitter and mix one color glitter into each of the bowls. Then when you roll the cookies in the sugar, they turn out all shiny and sparkly like a Christmas ornament, but they're edible.

Servings: 48

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