

Cookie of the Month: January

Snowball Cookies

Ingredients

- 1 cup butter (2 sticks), softened
- ½ cup sugar
- 2 teaspoons milk
- 2 teaspoons vanilla extract
- 2 cups flour
- 1 cup finely chopped pecans OR mini chocolate chips
- ½ cup sifted powdered sugar for dusting

Instructions

1. Preheat oven to 325 degrees F. Line two cookie sheets with parchment paper.
2. Cream the butter and sugar with an electric mixer.
3. Add in the milk and extract.
4. Add in the flour and mix until combined (dough will be very thick).
5. Stir in nuts or chocolate chips.
6. Roll the dough into 1 inch balls and place them on the cookie sheets.
7. Bake for 15-20 minutes. Transfer the cookies to a wire rack to cool for 5-10 minutes.
8. Roll the partially cooled cookies in powdered sugar.

