

Festive Cherry Snowballs

Makes 24 servings



Ingredients:

- 1 cup unsalted butter, room temperature
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 cup finely chopped pecans
- 24 candied cherries (red and green)
- 1/2 cup powdered sugar (for rolling)

Directions

1. Preheat oven to 350°F and line a baking sheet with parchment paper.
2. In a large bowl, cream butter and 1/2 cup powdered sugar until light and fluffy. Mix in vanilla extract. Stir in flour and salt until combined. Add chopped pecans.
3. Take a spoonful of dough, flatten slightly, and place a red or green cherry in the center.
4. Wrap the dough around the cherry, rolling it into a smooth ball.
5. Place cookies on prepared baking sheet about 1 inch apart.
6. Bake 12 to 15 minutes, until set but not browned.
7. Cool for 5 minutes, then roll warm cookies in powdered sugar.
8. Let cool completely and roll again in powdered sugar for a snowy finish.

Cooking Tidbit

If your dough feels too crumbly, try chilling it for 15 minutes before shaping. Cold dough is easier to work with and helps the cookies hold their round shape while baking.