

Snowballs

(Makes about 5 dozen)

1 cup of butter, softened
½ cup confectioner's sugar
1 tsp vanilla extract
½ tsp salt
2 ¼ cups sifted all-purpose flour
½ cup finely chopped walnuts
Extra confectioner's sugar for coating



Heat oven to 300° F.

Place butter in large bowl and beat with mixer at moderate speed until light and fluffy. Gradually add sugar, vanilla and salt. Beat thoroughly.

Reduce speed to low and gradually add flour. When well blended, add walnuts and mix by hand.

Shape teaspoons of dough into balls. Place 1 ½ inches apart on ungreased cookie sheet. Bake 25 minutes.

Cool slightly and roll in confectioner's sugar to coat.

Place on wire rack to cool. Serve either warm or cool.

This is one of our family's favorite holiday cookie recipes. A Christmas holiday NEVER goes by without plenty of these cookies on hand, as well as more given as gifts and brought to neighbors and friends. Enjoy!