



Snowballs

 *PG Tested*

These cookies go by a few names — Mexican wedding cakes, Russian tea cakes, Swedish tea cakes (which I prefer because I am a little bit Swede). But they look like snowballs, so that's what I call 'em. These are a favorite of my brother and a dear friend, and their holiday tins can't be without them.

1 cup butter or margarine

½ cup powdered sugar

1 teaspoon vanilla

2¼ cups all-purpose flour

¾ cup finely chopped nuts

¼ teaspoon salt

Powdered sugar

Preheat oven to 400 degrees.

Mix butter, ½ cup powdered sugar and the vanilla in a large bowl. Stir in flour, nuts and salt until dough holds together.

Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.

Bake 10 to 12 minutes or until set but not brown. (I have found 8 minutes to be enough time.)

Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.

Makes 4 dozen.

— Betty Crocker