



Snowballs (aka Mexican Wedding Cakes, Russian Tea Cakes)
Holly Reed's favorite Christmas cookie
By Kathy Reed

1 cup soft butter

½ cup sifted confectioners' sugar

1 tsp. vanilla

2-¼ cups sifted flour

¼ tsp. salt

¾ cup finely chopped pecans or walnuts

Additional confectioners' sugar to roll baked cookies in

Mix butter, sugar, and vanilla thoroughly. Measure flour by dipping method. Stir flour and salt together; blend into butter/sugar mixture. Mix in nuts. Chill dough.

Heat oven to 400 degrees (mod. hot oven). Roll dough into 1" balls. Place on ungreased baking sheet. (Cookies do not spread.) Bake 10 to 12 minutes, or until set but not brown.

While still warm, roll in confectioners' sugar. Cool. Roll in sugar again.

Makes about 4 dozen 1" cookies.

Note: Do not use self-rising flour in this recipe.



They were the top favorite of my sister Holly who died last year.