



Italian Wedding Cookies

Tender, buttery delights!

Yields 9 Dozen

INGREDIENTS:

- 1 lb. butter
- 1 cup powdered sugar, plus $\frac{3}{4}$ cup for rolling after baked
- 2 Tbsp. vanilla, or 1 Tbsp. almond extract
- 4 $\frac{1}{2}$ cups flour
- 1 cup pecans, almonds, walnuts or hazelnuts finely ground



These melt-in-your-mouth, nutty, buttery, shortbread-like cookies are a traditional treat on our biscotti tray every Christmas and other special occasions. Our family makes them with vanilla and ground pecans or walnuts. They are known worldwide as snowballs, butterballs, Mexican wedding cookies (polvorones) and Russian tea cakes. These little delights often reflect a family's heritage and are popular at weddings, holidays, and all year long.

INSTRUCTIONS:

1. Place $\frac{3}{4}$ cup powdered sugar in a small to medium size bowl, set aside.
2. Cream butter and 1 cup of powdered sugar together in a mixing bowl. Add vanilla and mix in flour a little at time.
3. Add nuts and mix.
4. Use a 1 Tbsp. cookie scoop and with your hands roll into balls.
5. Arrange balls 2" apart on prepared cookie sheets lined with parchment paper or a Silpat.
6. Bake at 350 degrees, for 15-20 minutes, just until golden brown, checking frequently.
7. Let sit for about 10 minutes until slightly cooled. Roll cookies in a bowl of sifted powdered sugar.
8. Store in airtight container for up to 2 weeks.