



Christmas Snowball Cookies



Introduction

Christmas Snowball Cookies are a delightful treat that captures the joys of the holiday season. With their buttery texture and sweet powdered sugar coating, these cookies are perfect for sharing with family and friends. Whether you're attending a holiday gathering or just want to enjoy a festive snack at home, these cookies bring the spirit of Christmas to life.

Detailed Ingredients with measures

Flour – 2 cups

Unsalted Butter – 1 cup, softened

Powdered Sugar – 1/2 cup, plus extra for dusting

Chopped Nuts (such as pecans or walnuts) – 1 cup

Vanilla Extract – 1 teaspoon

Salt – 1/4 teaspoon

Prep Time

Prep time for Christmas Snowball Cookies is approximately 15 minutes. This allows enough time to gather all the ingredients and combine them to form the cookie dough.

Cook Time, Total Time, Yield

Cook time is about 20 minutes. The total time for making these cookies, including prep and cooking, is roughly 35 minutes. This recipe yields around 24 cookies, making it a sufficient batch for sharing during the holiday season.



Detailed Directions and Instructions

Preheat the Oven

Begin by preheating your oven to 350°F (175°C).

Prepare Baking Sheets

Line two baking sheets with parchment paper or silicone baking mats to prevent sticking.

Mix the Wet Ingredients

In a medium bowl, cream together the butter and powdered sugar until

light and fluffy. Add in the vanilla extract and mix well.

Combine the Dry Ingredients

In another bowl, whisk together the flour and salt until well combined.

Blend Together Wet and Dry Ingredients

Gradually add the dry mixture to the wet ingredients, mixing until just combined. Do not overmix.

See also [Easy Walnut Cake with Dulce de Leche Frosting](#)

Add Optional Ingredients

If desired, fold in chopped nuts or chocolate chips at this stage for added flavor and texture.

Shape the Cookies

Using your hands, roll the dough into small balls, around 1 inch in diameter, and place them on the prepared baking sheets.

Bake the Cookies

Place the baking sheets in the preheated oven and bake for 12-15 minutes or until the edges are lightly golden.

Cool the Cookies

Once baked, remove the cookies from the oven and let them cool on the baking sheets for about 5 minutes before transferring them to a wire rack to cool completely.

Coat with Powdered Sugar

When the cookies are completely cool, roll them in powdered sugar until fully coated.

Store the Cookies

Once cooled and coated, store the cookies in an airtight container at room temperature.

Notes**Adding Flavor Variations**

Feel free to experiment with different extracts, such as almond or orange, to enhance the flavor of the cookies.

Using Different Nuts

If you choose to add nuts, walnuts or pecans work particularly well, but you can use any nut you prefer.

Consistency of Dough

If the dough feels too soft, refrigerate it for about 30 minutes before shaping into balls to make handling easier.

Leftover Sugar Coating

Collect any leftover powdered sugar after coating the cookies; it can be used for other baking projects.



Cook techniques

Creaming Butter and Sugar

This technique involves beating softened butter and sugar together until light and fluffy, which helps to incorporate air into the mixture for a lighter cookie texture.

See also Crescent Roll Breakfast Casserole

Chilling the Dough

Chilling the dough before baking helps to solidify the fat, leading to thicker cookies that maintain their shape during baking.

Using a Cookie Scoop

A cookie scoop ensures even portioning of the dough, resulting in uniformly sized cookies that bake evenly.

Baking on Parchment Paper

Using parchment paper on the baking sheet prevents sticking and promotes even baking, making cleanup easier.

Rolling in Powdered Sugar

Rolling the baked cookies in powdered sugar while they are still warm creates a sweet, snowy coating that enhances their festive appearance.

FAQ

Can I use margarine instead of butter?

Yes, margarine can be used, but it may alter the flavor and texture slightly.

How should I store leftover cookies?

Store leftover cookies in an airtight container at room temperature for up to one week.

Can I freeze these cookies?

Yes, these cookies can be frozen. Place them in a single layer in an airtight container and freeze for up to three months.

What can I substitute for nuts in the recipe?

You can omit the nuts entirely or replace them with chocolate chips or dried fruit for added flavor and texture.

Is it necessary to chill the dough?

While it is recommended to chill the dough, you can bake the cookies immediately. However, the texture may differ slightly without chilling.

**Conclusion**

The Christmas Snowball Cookies are a delightful treat that perfectly captures the festive spirit. With their buttery texture and sweet, nutty

flavor, these cookies are sure to become a holiday favorite. They are simple to make and can be enjoyed fresh or stored for later. Share them with loved ones or enjoy them as a personal indulgence during the holiday season.

See also [Delicious Burrito Bowl Recipe Idea](#)

More recipes suggestions and combination

Pecan Sandies

These crunchy cookies with finely chopped pecans provide a similar texture and flavor profile, making them a perfect addition to your holiday cookie tray.

Chocolate Chip Snowball Cookies

Combine traditional snowball cookies with rich chocolate chips for a delightful twist that will satisfy any sweet tooth.

Coconut Snowball Cookies

Introduce shredded coconut into your snowball cookies for a tropical flavor that complements the buttery base and adds a chewy texture.

Maple Walnut Snowball Cookies

Incorporate maple syrup and chopped walnuts for a unique flavor combination that offers a sweet and nutty experience.

Spiced Ginger Snowball Cookies

Mix ginger and warm spices into your dough for a festive cookie that carries the essence of the holidays with each bite.

