

SNOWBALL COOKIES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

View all programs at the [Canada Agriculture and Food Museum](#)

Also known as Mexican or Italian Wedding Cookies, Russian Teacakes, or Pecan Balls, these snowball cookies are a holiday classic. Just like a snowflake, they will melt in your mouth!

Ingredients

- 1 cup (250 mL) unsalted butter, softened
- 1 cup (250 mL) icing sugar, save ½ cup (125 mL) for rolling and dusting-
- 1 ½ tsp (7.5 mL) vanilla extract
- 2 ¼ cups (310 mL) all-purpose flour
- ½ tsp (2.5 mL) salt
- Optional: add ½ cup (60 mL) of your choice of: M&Ms, crushed candy canes, chopped pecans, or chopped walnuts

Preparation

1. Pre-heat the oven at 350°F (180°C) and line two cookie sheets with parchment paper.
2. In a large bowl, using a hand-held mixer, cream the softened butter and icing sugar together.
3. Add the vanilla extract and continue to mix until well blended.

SNOWBALL COOKIES | 2

4. Gradually add the flour along with the salt.
5. The mixture will be grainy at first. Continue mixing for a few minutes until the ingredients are well incorporated and the dough comes together.
6. If using, stir in your additional add-in (i.e., candy or nuts).
7. Using a small cookie scoop, place dough balls on the baking sheet (or form dough balls by scooping 1 tbsp of dough and rolling it between your hands).
8. Bake in the oven for 10 to 12 minutes, or until the bottom edges of the cookies turn slightly golden brown.
9. Remove from the oven. Allow the cookies to cool on the cookie sheets for just a few minutes.
10. Add the remaining $\frac{1}{2}$ cup of icing sugar into a small bowl. Roll each cookie in the sugar while they are still warm.
11. Place the cookies on a rack to cool completely.
12. Serve on a holiday cookie platter and enjoy! Cookies can be stored in an airtight container for up to five days, or frozen for up to one month.

Makes 26 cookies