



Mini Chocolate Chip Snowballs

Makes 6 dozen

- 1½ cups (3 sticks) butter, room temperature
- ¾ cup powdered sugar, plus additional for rolling
- 1 tablespoon vanilla extract
- ½ teaspoon salt
- 3 cups flour
- 2 cups (12 ounces) mini chocolate chips (see note)
- ½ cup finely chopped pecans or walnuts

Heat oven to 350 degrees. In a mixing bowl, cream butter, powdered sugar, vanilla and salt, then add flour gradually until combined. Stir in chocolate chips and nuts.

Shape into small balls. Place on ungreased baking sheets. (Cookies will not spread and can be placed close together.) Bake in preheated oven 12 to 13 minutes or until bottoms are light brown.

When the cookies are mostly cooled, roll in powdered sugar.

Notes: Bags of mini chocolate chips are now 10 ounces. You'll need an extra 1/3 cup from another bag to make 12 ounces. Cookie yield is based on using a 1 3/8-inch scooper to form cookies.