



# Pecan Chocolate Chip Snowball Cookies

*Makes 30-36 cookies.*

- 1 cup butter, softened
- ½ cup powdered sugar, plus 1 cup for dusting
- ¼ teaspoon salt
- 1½ teaspoons vanilla extract
- 2¼ cups flour
- 1 cup finely chopped pecans
- ¾ cup mini chocolate chips

Heat oven to 350 degrees.

Cream butter and powdered sugar; mix in salt, vanilla, flour and pecans. Add mini chocolate chips to prepared batter.

Roll into one inch balls. Place on parchment covered baking sheets a few inches apart. Bake for 11-13 minutes or until very lightly browned. Do not overbake.

Remove from oven and allow to cool just enough to handle them.

Pour 1 cup powdered sugar in a large Ziploc bag or in a wide bowl. Gently add 3-4 cookies at a time and roll them gently in the bottom of the bag. Use a fork to scoop under each cookie and gently shake to remove excess powdered sugar. Place on cooling racks. Once cookies are completely cooled, roll them in the powdered sugar bag again.