



Park Shore Snowball Cookies



Ingredients

1 cup butter

1/2 cup confectioners' sugar

1/4 teaspoon salt

1 teaspoon vanilla extract

2 1/4 cups all-purpose flour

1/3 cup confectioners' sugar for dusting, or as needed

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Cream the butter with 1/2 cup of the confectioners' sugar and the vanilla. Mix in the flour, pecans, and salt. Roll about 1 tablespoon or so of dough into balls and place on an ungreased cookie sheet.
- Bake in preheated oven until bottoms are golden, about 15 minutes.
- Do not allow these cookies to get too brown: it's better to undercook them than to overcook them.
- While cookies are still hot, roll them in confectioners' sugar. Once they have cooled, roll them in confectioners' sugar once more.