

Snow Balls

Laura Watt

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*7/8 cup flour
1/2 cup butter, room
temperature
2 tablespoons sugar
1 teaspoon vanilla
1 cup pecans, chopped
confectioner's sugar (for
coating)*

Preheat the oven to 350 degrees.

In a bowl, beat the butter well. Add the granulated sugar and vanilla. Mix in the flour and pecans.

Hand roll into small balls.

Bake for 10 to 15 minutes.

Roll immediately in confectioner's sugar while warm.

Roll in confectioner's sugar again when the balls have cooled.

Per Serving (excluding unknown items): 2039 Calories; 166g Fat (71.4% calories from fat); 21g Protein; 129g Carbohydrate; 11g Dietary Fiber; 248mg Cholesterol; 940mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1/2 Lean Meat; 32 1/2 Fat; 1 1/2 Other Carbohydrates.