

## Christmas House Pecan Balls

Makes about 2 dozen – double recipe if you need more



1 cup all-purpose flour  
1 stick (1/2 cup) unsalted butter softened  
1 cup finely chopped toasted pecans  
3 Tbsp granulated sugar  
1 tsp pure vanilla extract  
1 cup powdered sugar for rolling

- Put all ingredients except powdered sugar into a large bowl.
- Mix thoroughly by hand, cover with plastic wrap, and refrigerate for 30 minutes.
- Preheat oven to 350°. Roll cookies by hand into 1-inch balls.
- Place on ungreased or parchment-lined cookie sheet an inch apart.
- Bake for 15 minutes or until set but not brown.
- Let stand on cookie sheet about 2 minutes, then roll each one gently in powdered sugar.
- Let cookie balls cool.
- Once they cool (15-20 minutes), roll again gently in powdered sugar. Store loosely covered.

### Tip:

To toast nuts, place on ungreased baking pan and bake at 350° for 8-10 minutes. Keep an eye so they don't burn. Cool, then chop.