

## **mrs. chan's pecan ball cookies**

guest post recipe by Suzy

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### **ingredients:**

1 cup of pecans, grounded (I bought ground pecans from my local bulk food store which is cheaper than whole pecans & results in browner cookies. If you use whole/halved pecans and crush them you will get lighter cookies with nice chunks of pecans in it.)

2 tablespoons sugar

1/2 cup butter, room temperature, not melted

1 teaspoon vanilla

1 cup all purpose flour (the recipe says "sifted", but I don't think this is necessary)

1 pinch of salt

Icing sugar for dusting

### **directions:**

Heat oven to 375 degrees Fahrenheit

Mix ground pecans, sugar, butter, vanilla, flour and salt in a bowl. Mix everything together with your hands until it holds together nicely (no need to use a mixer for this).

Pinch pieces of dough about the size of a walnut and roll in to a ball.

Bake on ungreased cookie sheet for 10-15 minutes (I usually choose to line my baking sheet with aluminum foil or my silicon mat to make clean up easier).

Sprinkle with icing sugar while the cookies are still warm.

**yields:** 24 ball cookies