

## **Snowball Cookies**

Family recipe adapted from The Complete Everyday Cookbook

### **Snowball Cookie Ingredients:**

- 1 cup Unsalted Butter, room temperature
- 1/2 cup Granulated Sugar
- 1 Egg Yolk
- 1/2 teaspoon Almond Extract
- 2 & 1/2 cups sifted Flour
- 1/2 teaspoon Salt
- Confectioners' Sugar, for rolling

### **Snowball Cookie Directions:**

1. With a stand mixer, cream together the Butter and Sugar until pale yellow and light and fluffy. Add in the Egg Yolk and Almond Extract, mixing well and scraping down the sides of the bowl.
2. Sift Flour before measuring, then add slowly to the butter mixture while it is on low. Add in Salt and incorporate. Cover dough with plastic wrap and chill for a minimum of 30 minutes to 2 hours.
3. Heat oven to 325F. Grease cookie sheets with baking spray. Using a small cookie scoop, scoop out dough, roll into a ball and place on the cookie sheets.
4. Bake cookies for 22-28 minutes, or until very lightly golden brown. Let cookies cool for 2 minutes on cookie sheet, then while hot, roll in Confectioners' Sugar and place on rack to cool completely.
5. Once cookies are completely cool, roll once more in powdered sugar. You can serve immediately or if you want to freeze them, use wax paper and extra confectioner's sugar in between the layers. Enjoy