

Almond Snowballs

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Ingredients:

- ½ Cup slivered almonds
- 1 Cup butter (room temperature)
- 1 Tsp vanilla extract
- 1 Cup powdered sugar
- 2 ½ Cups all purpose flour
- ¼ Tsp salt

Directions:

1. Preheat oven to 350
2. Bake almonds in a single layer in a shallow pan for 6 minutes
3. Process almonds in a food processor for 30 seconds or until finely ground
4. Beat butter at medium speed until creamy.
5. Gradually add vanilla and powdered sugar, beating well. Dough will be crumbly
6. Shape dough into ¾ inch balls, and place 2 inches apart on parchment lined baking sheets
7. Bake at 325 for 12-15 minutes or until edges are lightly browned.
8. Cool on baking sheet
9. Roll cooled cookies in powdered sugar