



Ken's Fabulous Snowballs

1 cup unsalted butter, room temperature

1/2 cup Confectioner's sugar

1 tsp. Vanilla

1/2 cup very finely chopped hazelnuts

1 cup chopped White chocolate chips

1/4 tsp. Baking powder

2 1/4 cups white flour

1 cup Confectioners' sugar

Heat the oven to 400 degrees. Whip butter, sugar and vanilla together until fluffy. Add hazelnuts and white chocolate chips.

In a separate bowl mix flour and baking powder together. Add the flour to the butter mixture and combine thoroughly. The cookie dough may appear crumbly, which is ok.

Form dough into 2" balls. Arrange on a cookie sheet lined with parchment. Cookies do not spread.

Bake for 8 to 10 minutes until well set but not brown.

While still warm roll in confectioners' sugar. Cool and roll in confectioners' sugar again.

Make two dozen 2" snowballs.

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