

Hazelnut Snowball Cookies

1 cup butter

½ cup powdered sugar

2 ½ cups flour or cake flour

¼ tsp. salt

1 tsp. vanilla

¾ cup hazelnuts, chopped fine

Cream butter and sugar gradually. Mix salt and flour working in thoroughly with hands. Work in vanilla and nuts. Chill dough if preferred. Form in to walnut sized balls and place on greased cookie sheets. Bake at 400 degrees for 12 minutes. Roll in powdered sugar while warm. When cool roll again in powdered sugar. Makes about 40 cookies.