

### **Hazelnut Snowball Cookies**

1 cup butter

1/2 cup powdered sugar

1 tsp. vanilla

2 ½ cups flour or cake flour

¼ tsp. salt

¾ cup hazelnuts, finely chopped

1 cup powdered sugar

1. Heat oven to 325.
2. Cream butter and sugar using an electric mixer until light and fluffy, 3-6 minutes.
3. Beat in the vanilla.
4. Combine salt, flour, & hazelnuts.
5. Reduce the mixer speed to low and slowly add the nut mixture until combined, about 30 seconds.
6. Scrape the bowl and beaters with a rubber spatula and continue to beat on low speed until the dough is cohesive, about 7 seconds.
7. Scoop about a tablespoon of dough at a time and roll into 1 inch balls and place on parchment lined cookie sheets about an inch apart.
8. Bake until the tops are pale golden and the bottoms are just beginning to brown, about 18 minutes, rotating and switching the baking sheets halfway through baking. Alternatively, you could bake each sheet alone in the oven.
9. Roll the warm cookies in the powdered sugar once.
10. Roll the cookies in powdered sugar again when the cookies are completely cooled.

### **Hazel Blue Acres**