

Cherry Pecan Snowball Cookies

Ingredients

- 1 cup butter, soften
- 1/2 cup powdered sugar
- 1 teaspoon vanilla or almond extract
- 2 cups flour
- 1/4 teaspoon salt
- 1/2 cup finely chopped candied red cherries
- 1/2 cup finely chopped pecans



Directions

Cream together butter and sugar until light and fluffy. Add vanilla or almond extract. Beat well. Set aside. In a separate bowl, combine flour and salt. Blend into butter mixture. Stir in cherries and pecans. Chill for 2 hours.

Preheat oven to 350°. Shape dough into balls. Place on baking sheet lined with parchment paper or silicone mat. Bake for 12 to 15 minutes or until light golden brown. While cookies are still warm, roll in confectioners' sugar. Cool on wire racks.