

Snowballs (Wedding Cookies)

Phillips High school

1 cup butter, softened

1 1/2 cup sifted confectionary/powdered sugar, plus extra for coating

1 egg

1 tsp vanilla extract

1 1/2 cups ground walnuts

2 1/2 cups sifted flour

1 tsp baking soda

1/4 tsp salt

1 tsp cream of tartar

Cream butter. Add sugar gradually. Cream until light and fluffy. Add egg and vanilla; beat well.

Sift together the flour, baking soda, salt, and cream of tartar.

Add flour to creamed mixture; blend well. Add walnuts; stir well. Chill.

Preheat oven to 400 degrees.

Roll dough into balls. Place on ungreased cookie sheets about an inch apart. Bake for 8 - 10 minutes.

Roll each cookie in sifted confectionary sugar and place on wire racks to cool. When completely cooled, roll in sugar again. Store in airtight container.