

TASTY TEA CAKES

Some call these snowball cookies, others might call them Russian Tea Cakes, but I call them just plain delicious. This is a riff on the Land O Lakes® Snowball Cookie recipe. I'm hoping they don't mind that I tweaked it a bit. These go great with an afternoon cup of Earl Grey. Pass the milk please.

INGREDIENTS

6 ounces pecans, lightly toasted

2 cups all-purpose flour

1/8 teaspoon salt

1 cup salted butter, softened

$\frac{1}{4}$ cup sugar

1 teaspoon vanilla extract

$\frac{1}{2}$ cup powdered sugar

PREPARATION

Pre-heat oven to 325 degrees.

Finely chop pecans in a food processor. Place chopped pecans in a bowl and stir in flour and salt.

In a medium bowl, beat the cream, butter and sugar until fluffy. Reduce speed to low and beat in vanilla. Add nut mixture and beat until combined.

Using a melon baller, shape dough into 1-inch balls. Place, 1-inch apart, onto ungreased cookie sheets. Bake 16-18 minutes or until very lightly browned.

Let cookies cool about 5 minutes; transfer to cooling rack to cool completely.

Place powdered sugar into shallow bowl; roll cooled cookies in sugar to coat. Store in airtight container.