



Southern Pecan Snowballs



Ingredients:

1 cup unsalted butter, softened
3/4 cup confectioners' sugar, plus additional for rolling
1/4 teaspoon salt
1 teaspoon vanilla extract
2 1/3 cups sifted **OLD MILL UNBLEACHED PLAIN FLOUR***
1 cup very finely chopped pecans
About 3 tablespoons **OLD FORGE DISTILLERY BOURBON**, optional (**Available at Old Forge Distillery**)

Directions:

Line baking sheets with parchment paper.

Combine butter, 3/4 cup confectioners' sugar, and salt in a large mixing bowl; beat at low speed of electric mixer until blended. Add vanilla; increase speed and beat until fluffy. Add Old Mill Unbleached Plain Flour, in batches, beating at low speed until combined. Beat in pecans.

Roll dough by scant tablespoons into balls and arrange on baking sheets. Cover and refrigerate 30 minutes or until ready to bake.

Preheat oven to 350°F. Working with one baking sheet at a time, bake until edges just begin to brown slightly, about 15 minutes.

Meanwhile, spread 1-2 cups confectioners' sugar on a large piece of wax paper. While cookies are still warm, brush cookies with bourbon, if using; roll in confectioners' sugar and place on wire rack to cool completely. When cool, coat again with more confectioners' sugar.

*Available online at Old-Mill.com or at The Old Mill Farmhouse Kitchen