



Pecan Snowballs

 Vegetarian

READY IN



45 min.

SERVINGS



34

CALORIES



119 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon almond extract pure
- ☐ 1.8 cups powdered sugar
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 cup pecans
- ☐ 1 cup butter unsalted at room temperature (2 sticks)
- ☐ 0.5 teaspoon vanilla extract pure

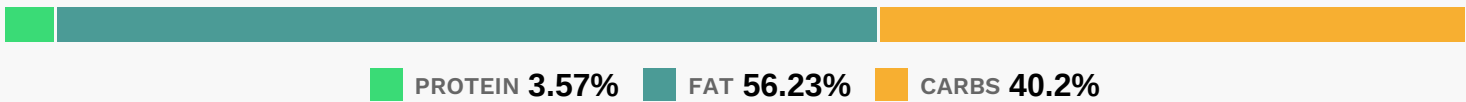
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350 F.
- ☐ Spread the pecans on a rimmed baking sheet and toast for 8 minutes.
- ☐ Let cool and roughly chop. With an electric mixer, beat the butter and 1 cup of the sugar until fluffy.
- ☐ Mix in the vanilla and almond extracts and salt. Gradually add the flour, mixing until just incorporated.
- ☐ Mix in the pecans. Shape the dough into tablespoon-size balls and place on a parchment-lined baking sheet. Refrigerate for 30 minutes.
- ☐ Transfer half the balls to a second parchment-lined baking sheet, spacing them 1 1/2 inches apart.
- ☐ Bake until lightly golden, 18 to 22 minutes.
- ☐ Let cool on the baking sheets for 10 minutes.
- ☐ Place 1/2 cup of the sugar in a large bowl. Toss the warm cookies in the sugar and return to the baking sheet. Sift the remaining 1/4 cup of sugar over the cookies before serving. To Wrap: An egg carton provides protection for light and crumbly snowballs. Snip off the carton lid, nestle the cookies in paper candy cups, and wrap the whole thing in a sheet of cellophane, Tootsie
- ☐ Roll-style. To Freeze: Instead of refrigerating the balls of dough, freeze them on the baking sheet before storing them in bags for up to 2 months. To bake, follow the recipe instructions, baking from frozen, and use the upper end of the time range.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:4.07, Inflammation Score:-2, Nutrition Score:1.9982608624774%

Flavonoids

Cyanidin: 0.31mg, Cyanidin: 0.31mg, Cyanidin: 0.31mg, Cyanidin: 0.31mg Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg Catechin: 0.21mg, Catechin: 0.21mg, Catechin: 0.21mg, Catechin: 0.21mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg

Nutrients (% of daily need)

Calories: 119.12kcal (5.96%), Fat: 7.58g (11.67%), Saturated Fat: 3.62g (22.63%), Carbohydrates: 12.2g (4.07%), Net Carbohydrates: 11.72g (4.26%), Sugar: 6.19g (6.88%), Cholesterol: 14.35mg (4.78%), Sodium: 18.11mg (0.79%), Alcohol: 0.04g (100%), Alcohol %: 0.22% (100%), Protein: 1.08g (2.17%), Manganese: 0.18mg (9.1%), Vitamin B1: 0.08mg (5.15%), Selenium: 2.71µg (3.87%), Folate: 14.3µg (3.57%), Vitamin A: 168.48IU (3.37%), Vitamin B2: 0.04mg (2.57%), Vitamin B3: 0.47mg (2.36%), Copper: 0.05mg (2.36%), Iron: 0.42mg (2.33%), Fiber: 0.48g (1.91%), Phosphorus: 17.62mg (1.76%), Vitamin E: 0.2mg (1.33%), Magnesium: 5.29mg (1.32%), Zinc: 0.19mg (1.27%)