



Walnut Snowball Cookies

 Popular

READY IN



45 min.

SERVINGS



20

CALORIES



149 kcal

DESSERT

Ingredients

- ☐ 0.3 pound butter at room temperature ()
- ☐ 1 cup cake flour all-purpose
- ☐ 1 cup powdered sugar
- ☐ 1 pinch salt
- ☐ 2 Tbsp sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups walnuts finely chopped

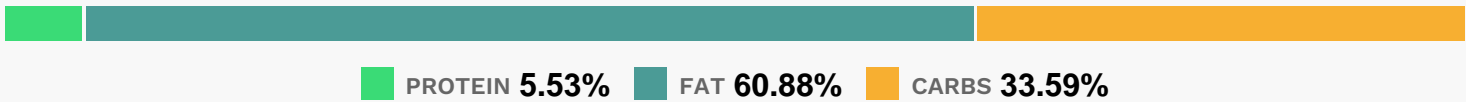
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat the oven to 300°F and prepare a large cookie sheet.2
- ☐ Mix all the dry ingredients (flour, walnuts, salt, sugar) in a large bowl.
- ☐ Add the vanilla extract.
- ☐ Add the butter in little pieces, and combine everything together with your (clean!) hands until the mixture looks like a coarse meal with nut bits in it. Form the dough into small balls no larger than a walnut and place on the cookie sheet, spaced at least an inch apart from each other.3
- ☐ Bake for 35 minutes. When they are still warm, but cool enough to touch, roll the cookies in some powdered sugar. Set aside on a rack to cool completely. When cool, dust again in powdered sugar.

Nutrition Facts



Properties

Glycemic Index:10.35, Glycemic Load:3.9, Inflammation Score:-2, Nutrition Score:2.6969565224388%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg

Nutrients (% of daily need)

Calories: 149.14kcal (7.46%), Fat: 10.43g (16.04%), Saturated Fat: 3.47g (21.67%), Carbohydrates: 12.95g (4.32%), Net Carbohydrates: 12.21g (4.44%), Sugar: 7.34g (8.16%), Cholesterol: 12.19mg (4.06%), Sodium: 38.85mg (1.69%), Alcohol: 0.07g (100%), Alcohol %: 0.31% (100%), Protein: 2.13g (4.26%), Manganese: 0.35mg (17.49%), Copper: 0.15mg (7.58%), Selenium: 3.01µg (4.3%), Magnesium: 15.56mg (3.89%), Phosphorus: 37.8mg (3.78%), Fiber: 0.74g (2.95%), Vitamin A: 143.57IU (2.87%), Folate: 10.83µg (2.71%), Vitamin B6: 0.05mg (2.48%), Vitamin B1: 0.04mg (2.35%), Zinc: 0.33mg (2.2%), Iron: 0.32mg (1.76%), Vitamin E: 0.22mg (1.45%), Potassium: 46.75mg (1.34%), Vitamin B2: 0.02mg (1.2%), Calcium: 10.99mg (1.1%)