

Candy Cane Snowballs

Makes about 4 dozen cookies

- 2 cups butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 3 1/2 cups all purpose flour
- 1 cup chopped pecans
- 8 ounces white candy coating, melted
- 1/3-1/2 cup crushed candy canes



Preheat your oven to 350 degrees.

In a mixer, cream together the butter and powdered sugar until light and fluffy. Mix in the vanilla. Add in the flour and mix until combined. Stir in the pecans.

If you feel it's too messy/hard to work with, chill the dough. Roll into one inch balls and place on ungreased cookie sheets 2 inches apart from each other. Bake for 18-20 minutes or until the bottoms are light brown. Remove to a flat surface and let cool completely.

Follow the directions on the package to melt the candy coating. In a separate bowl, place the crushed candy canes. Dunk the top of the cookies into the candy coating (allow the excess to drip off) and then into the candy canes. Let stand until set.

Source: Taste of Home

www.shemakesandbakes.com