



Pecan Snowballs

 **SERVINGS** 

10-12

 **COOKING TIME** 

10 min

Add Pecan Snowballs to your list of family traditions. These soft and buttery pecan cookies are a perfect way to celebrate Christmas and the holidays. Each batch of these festive cookies make plenty to share and are perfect for a holiday cookie exchange. After baking coat these cookies in powdered sugar for cookies that are white as snow.

Ingredients

- 1 cup butter flavor crisco
- 3/4 cup powdered sugar
- 2 tbsp milk or water
- 1 ½ tsp vanilla
- 1 ¾ cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup finely chopped pecans
- 1/4 tsp salt (optional)
- Powdered sugar

Cooking Instructions

1. Heat oven to 325°F.
2. Beat first four ingredients until creamy.
3. Add combined flour, oats, pecans and salt; mix well.
4. Shape rounded teaspoonfuls into balls.
5. Bake on ungreased cookie sheet 15 to 18 minutes or until bottoms are light golden brown.
6. Roll in powdered sugar while warm.
7. Remove to wire rack.
8. Cool completely on wire rack.
9. Reroll in powdered sugar.
10. ABOUT 4 DOZEN VARIATION: Roll in powdered sugar only once.

11. Microwave 1/2 cup semi-sweet chocolate pieces and 1 tsp Crisco at HIGH 1 to 2 minutes, stirring every 30 seconds until smooth; drizzle over cookies.