

The Polar Express Party Recipes



Christmas Snowball Cookies

Ingredients:

- 1 cup butter, softened
- 3/4 cup powdered sugar
- 1 teaspoon vanilla
- 2 cups flour
- 1 cup pecans, chopped (if desired)
- red and green sprinkles

Directions

1. Cream butter.
2. Add sugar and vanilla to butter. Mix.
3. Add flour and mix well.
4. Add pecans.
5. Roll into one big ball of dough. Cover in plastic wrap.
6. Refrigerate dough for one hour. It should be firm when removed from the refrigerator.
7. Roll dough into small balls about 1/2" to 1" diameter. Place on cookie sheet.
8. Bake in a 350F degree oven for 20 to 30 minutes until light brown.
9. Remove cookies from oven. Let cool for 2 minutes.
10. Pour red and green sprinkles on plate. Roll cookies in sprinkles while still warm.
11. Let cookies cool before serving.

