

## CHOCOLATE-FILLED SNOWBALLS

### INGREDIENTS

- 1 cup butter, softened
- ½ cup sugar
- 1 teaspoon vanilla extract
- 2 cups sifted all-purpose flour
- 1 cup finely chopped pecans or walnuts
- 36 milk chocolate candy kisses, unwrapped
- Confectioners' sugar

1. Cream butter, sugar and vanilla in a large mixer bowl at medium speed until light and fluffy. Gradually add flour and nuts; mix until blended at low speed. Wrap and chill dough for 2 hours.
2. Preheat oven to 375°F. Form balls by shaping level tablespoons of dough around each kiss, covering completely. Place 2 inches apart on ungreased cookie sheets.
3. Bake at 375°F for 10 to 12 minutes or until set but not browned. Cool cookies for 1 minute on cookie sheets. Carefully remove cookies; cool on racks. Sprinkle warm cookies with confectioners' sugar.
4. Store cooled cookies in a tightly covered container. Before serving, roll again in confectioners' sugar.

*Makes about 3 dozen*



Recipe from *Country Sampler's Cookie Sampler*.