SNOWBALL COOKIES

A delicious way to use your sourdough discard.

MAKES 36 COOKIES • BAKE 10-12 MIN at 350°F



INGREDIENTS

COOKIES

- [ ] **Butter:** 1 cup softened
- [ ] **Granulated Sugar**: ¼ cup
- [ ] **Almond Extract:** 1 tsp
- [ ] **Flour**: 2 cups
- [ ] **Salt:** ¼ tsp
- [ ] **Walnuts or Pecans:** 2 cups Finely Chopped

COATING

- [ ] **Powder Sugar:** 1 cup

DIRECTIONS

1. **Preheat: 350°.** Cream **1 cup butter**, **¼ cup granulated sugar**, and **1 tsp Almond Extract** until smooth.
2. Add **2 cups flour** and **¼ tsp salt**. Mix until combined. Stir in **¾ cup chopped nuts** until evenly mixed.
3. Use a cookie scoop to **make 1-inch balls** and place on an ungreased baking sheet.
4. Bake at **350°F for 10–12 minutes**, then cool 2 minutes on a rack on top of parchment paper.
5. Dust the warm cookies with powder sugar. Cool completely, then gently roll them in **1 cup of powder sugar** in a shallow bowl.

COOL & STORE

- **Refrigerate:** Dough can be made 24 hours ahead and refrigerated or frozen. Should be room temp before rolling.
- **Freeze:** baked cookies (uncoated) up to 2 months. Thaw, then coat twice before serving.

QUICK TIPS

- When rolling the cookies, only roll a few at a time to get the best coating.
- Your hands are warm and will stick to the cookies, so use tongs to move them.

SWAPS

- **Nuts** → walnuts or pecans
- **Extract Flavors** → Vanilla, lemon, or Anise
- **High-Protein Swap:** Add 2 Tbsp peanut butter powder or 2 Tbsp vital wheat gluten