

Marie Saba

from my kitchen to yours

Maple Walnut Snowballs

Makes 24 cookies

Ingredients:

- 2 cups (280 g) all-purpose flour
- ¼ teaspoon Kosher salt
- 1 cup (110 g) finely chopped walnuts
- 1 cup (226 g) unsalted butter
- ¾ cup (90 g) powdered sugar
- 1 teaspoon vanilla extract
- 1 ½ teaspoon maple extract

For rolling:

- 1 cup (120 g) powdered sugar



Instructions:

1. Preheat oven to 375 F (190 C). Line two baking sheets with parchment paper.
2. In a medium bowl, mix together flour, salt and finely chopped walnuts. Set aside.
3. In a large mixing bowl, cream butter, sugar, vanilla and maple extract, scraping down sides as needed. Add dry ingredients to wet and beat again just to combine.
4. Shape dough into 24 1-inch balls. Place 12 balls on each lined baking sheet and bake for 12-15 minutes. Do not brown. Place 1 cup powdered sugar in a shallow bowl. Let cookies cool slightly before rolling in the powdered sugar. Enjoy!

Make-Ahead Tip:

- Unbaked cookie dough balls can be frozen for up to 2 months. Freeze on a flat surface (e.g., parchment lined baking sheet) and then transfer to a freezer bag or other freezer-safe container. Bake from frozen and add 2-3 minutes to the bake time.
- Baked cookies can be frozen (before dusting in powdered sugar) for up to 2 months. Thaw on the counter, dust in powdered sugar and serve.

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