

# Walnut BALLS

A global favorite (also known as Mexican wedding cakes or Russian tea cakes), these nutty morsels earn their privileged position on the holiday cookie tray. Use ground almonds or pecans, if you prefer.

ACTIVE TIME: 45 MINUTES TOTAL TIME: 1 HOUR 30 MINUTES PLUS COOLING MAKES: 6½ DOZEN COOKIES

- 1 cup (2 sticks) butter, softened
- 6 tablespoons granulated sugar
- ½ teaspoon vanilla extract
- 2 cups all-purpose flour
- ¼ teaspoon salt
- 1 bag (8 ounces) walnuts, chopped
- 1¼ cups confectioners' sugar

1 Preheat oven to 325°F. In large bowl with mixer on medium speed, beat butter, granulated sugar, and vanilla until light and fluffy, occasionally scraping bowl with rubber spatula. Reduce speed to low; gradually beat in flour and salt just until blended, occasionally scraping bowl. Stir in walnuts.

- 2 Shape dough by rounded measuring teaspoons into 1-inch balls. Place balls, 1 inch apart, on large ungreased cookie sheet. Bake for 13 to 15 minutes or until bottoms are lightly browned.
- 3 Place confectioners' sugar in pie plate. While cookies are hot, with spatula, transfer 4 or 5 cookies at a time to pie plate with confectioners' sugar. Gently turn cookies with fork to generously coat with sugar. Transfer cookies to wire racks to cool completely. Repeat with remaining dough and confectioners' sugar.

EACH COOKIE: ABOUT 65 CALORIES, 1G PROTEIN, 6G CARBOHYDRATE, 4G TOTAL FAT (2G SATURATED), 0G FIBER, 7MG CHOLESTEROL, 30MG SODIUM.

## TIP

After turning off the oven post-baking, wash the cookie sheets by hand and place in the warm oven to quickly dry. This also works for baking pans turned upside down in the oven.