

Powdered Sugar Pecan Balls

1 cup roughly chopped pecans (tossed, approx 350 for 8 minutes)

2 sticks of butter (room temp)

1 3/4 cups powdered sugar

1/2 t vanilla extract

1/2 t almond extract

1/4 t salt

2 cups flour (all-purpose)

Beat together butter and 1 cup of sugar until fluffy. Mix in vanilla & almond extracts & salt. Slowly add flour and then mix in pecans.

Shape dough into tablespoon sized balls. Place 1 1/2 inches apart on cookie sheet in either refrigerator or freezer. If freezing, wait until balls are completely frozen and store in an airtight plastic bag for up to two months. Otherwise, refrigerate for 30 minutes and bake 18-22 minutes. Let cool on the cookie sheet for 10 minutes.

Then while still slightly warm, roll cookies in 1/2 cup of powdered sugar. Just before serving sprinkle with remaining 1/4 cup of powdered sugar.