

Sugar & Spice Butter Ball Cookies

Ingredients

1 cup butter softened

1/2 cup powdered sugar plus 1 cup more for rolling

1 teaspoon vanilla extract

2 1/4 cups flour

1/2 - 1 teaspoon ground nutmeg

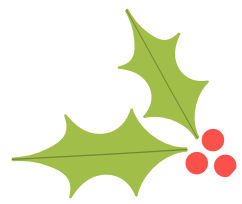
1/2 teaspoon kosher salt

3/4 cup finely chopped pecans or walnuts



Shared by Kathleen Stewart, Dir. of Town Services





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1. Preheat oven to 400°F.
2. Cream together the butter, 1/2 cup powdered sugar, and vanilla.
3. Slowly add the flour, nutmeg, and salt; and mix just until combined.
4. Stir in the nuts.
5. Use a 1-inch scoop to scoop into balls and round them smooth between your hands.
6. Bake 10-12 minutes, until cookies are set but not browned.
7. While the cookies are baking, place the remaining cup of powdered sugar in a small bowl. Let the cookies cool on the tray for a minute or two and then roll the warm cookies in powdered sugar and set on a cooling rack.
8. Once cool, roll them once or twice more in powdered sugar. Store in an airtight container.

Makes 24-30 cookies.