

Pfferness Snowball Cookies

Ruth Mullen - Pembroke Pines, FL

SINGLE BATCH

*3/4 cup butter, softened
1/4 cup + one tablespoon
confectioner's sugar
2 cups flour
1/4 teaspoon salt
1 teaspoon ice water
1 cup chopped walnuts
1 teaspoon vanilla
confectioner's sugar (for
rolling)*

DOUBLE BATCH

*1 1/2 cups butter, softened
3/4 cup confectioner's sugar
4 cups flour
1/2 teaspoon salt
2 teaspoons ice water
2 cups chopped walnuts
2 teaspoons vanilla
confectioner's sugar (for
rolling)*

TRIPLE BATCH

*2 1/4 cups butter, softened
1 cup + one teaspoon
confectioner's sugar
6 cups flour
3/4 teaspoon salt
3 teaspoons ice water
3 cups chopped walnuts
3 teaspoons vanilla
confectioner's sugar (for
rolling)*

Preheat the oven to 300 degrees.

In a bowl, combine all of the ingredients. Mix well. (The dough is very dry. Add additional water as needed in one tablespoon increments.)

Roll the dough into three-quarter-inch balls. Roll the balls in confectioner's sugar.

Place the balls on a greased cookie sheet.

Bake for 30 to 35 minutes.

Per Serving (excluding unknown items): 18339 Calories; 1267g Fat (60.9% calories from fat); 346g Protein; 1482g Carbohydrate; 81g Dietary Fiber; 2235mg Cholesterol; 11668mg Sodium. Exchanges: 81 Grain(Starch); 23 Lean Meat; 237 1/2 Fat; 16 Other Carbohydrates.