

Melt-in-Your-Mouth Nutella Snowball Cookies for Any Occasion

Nutella-Stuffed Snowball Cookies



OVEN
350°F

TIME
10 min

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INGREDIENTS

1 cup unsalted butter, softened
¾ cup powdered sugar
1 tsp vanilla extract
2 cups all-purpose flour
... tsp salt
¾ cup chopped pecans (optional)
... cup Nutella (or hazelnut spread)
Extra powdered sugar for coating

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2.** Cream Butter & Sugar: In a large bowl, cream together the butter and powdered sugar until smooth and fluffy (about 1-2 minutes).
- 3.** Add Vanilla & Dry Ingredients: Mix in vanilla extract, then gradually add flour and salt. Stir until a soft dough forms. Fold in pecans, if using.
- 4.** Stuff with Nutella: Scoop 1 tablespoon of dough and flatten it into a disc. Place ¾ tsp Nutella in the center, then fold the dough around it and roll into a ball.
- 5.** Bake: Arrange the cookie balls on the baking sheet, about 1 inch apart. Bake for 10-12 minutes, until bottoms are lightly golden. Don't overbake-they should stay soft.
- 6.** Coat in Powdered Sugar: Let cookies cool for a few minutes, then roll in powdered sugar while still warm. Cool completely, then roll again if desired for that classic snowy look.

TIPS FOR SUCCESS

Use cold Nutella for easier stuffing and less mess.

Don't overwork the dough-just mix until combined for a tender texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-nutella-snowball-cookies-for-any-occasion/>