

## Melt-in-Your-Mouth Snowball Cookies (The Easiest Holiday Treat!)

Soft, buttery, and covered in powdered sugar,



**OVEN**  
**325°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 cup unsalted butter, softened
- 5 tablespoons granulated sugar
- 2 teaspoons pure vanilla extract
- 1/4 teaspoon fine-grain sea salt
- 2 cups all-purpose flour
- 2 cups finely chopped walnuts, almonds, or pecans
- 1 1/2 cups confectioners' sugar (for rolling)

#### Ingredient Swaps & Notes:

Nuts: Pecans give a rich, Southern twist; almonds bring a light crunch; walnuts keep it traditional. Choose your favorite!

Vanilla: Try almond extract for a different flavor profile.

Butter Substitute: You can use plant-based butter, but real butter is what gives them that melt-in-your-mouth texture.

Make It Gluten-Free: Swap in a 1:1 gluten-free flour blend-just make sure it includes xanthan gum for structure.

#### Step-by-Step Instructions:

1. Cream the Butter & Sugar:
2. Mix the Dough:
3. Shape the Cookies:
4. Bake:
5. First Sugar Roll:
6. Second Sugar Roll:

#### Tips for Success:

**Don't Overbake:** These cookies should be pale on top and just golden on the bottom.

**Use Finely Chopped Nuts:** Large chunks can make the cookies crumble.

**Roll While Warm:** The first powdered sugar coating sticks best when the cookies are still warm from the oven.

#### Serving Suggestions & Pairings:

Serve with Hot Chocolate Cookie Cups for a full winter dessert experience.

Add them to a holiday cookie tray with Easter Cookies for year-round whimsy.

Mix with Pecan Pie Bars for a nutty dessert variety.

#### Storage & Make-Ahead Tips:

**Room Temp:** Store in an airtight container for up to 1 week.

**Freezer:** Freeze unbaked dough balls or baked cookies (before final sugar roll) for up to 2 months.

**Make-Ahead:** Bake up to 3 days ahead and roll in final sugar just before serving.

#### More Recipes You'll Love:

[Old-School No-Bake Cookies](#)

[Chocolate Chip Cookie Bites](#)

[Easter Cookies Everyone's Talking About](#)

## DIRECTIONS

- 1. Cream the Butter & Sugar:** In a large bowl, blend softened butter and granulated sugar until light and fluffy. Add vanilla and mix well.
- 2. Mix the Dough:** Stir in salt, then gradually add the flour and mix until combined. Fold in the chopped nuts until evenly distributed. The dough will be thick.
- 3. Shape the Cookies:** Form dough into 1-inch balls (or gently flatten for a more rustic look). Place on an ungreased baking sheet, spaced slightly apart.
- 4. Bake:** Preheat oven to 325°F. Bake cookies for 20 minutes, or until the bottoms are just golden-don't let them brown too much.
- 5. First Sugar Roll:** While still warm, roll cookies gently in confectioners' sugar. Let cool completely on a wire rack.
- 6. Second Sugar Roll:** Once cool, roll again in fresh powdered sugar to fully coat. This gives them their snowy look and classic flavor.
- 7. Tips for Success: Don't Overbake:** These cookies should be pale on top and just golden on the bottom.
- 8. Use : Finely Chopped Nuts:** Large chunks can make the cookies crumble.
- 9. Roll : While Warm:** The first powdered sugar coating sticks best when the cookies are still warm from the oven.
- 10. Serving Suggestions & Pairings:** Snowball Cookies are wonderful on their own, but here's how to make them even better:
- 11. Serve with : Hot Chocolate Cookie Cups** for a full winter dessert experience.

12. Add them to a holiday cookie tray with : Easter Cookies for year-round whimsy.
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17. More Recipes You'll Love: If these cookies hit the sweet spot, you'll love:
18. Old-: School No-Bake Cookies
19. Chocolate : Chip Cookie Bites
20. Easter : Cookies Everyone's Talking About
21. Pecan : Pie Bars
22. Final Thoughts: These Snowball Cookies are proof that sometimes the simplest treats are the most satisfying. Buttery, nutty, and snowy with sweetness-what more could you want? Whether you're whipping up a quick batch for guests or prepping for a holiday cookie swap, this recipe delivers every time.
23. If you give these cookies a try, I'd love to hear how they turned out! Share your creations and tag @gtagriff900 on ChefManiac. Stay tuned for more cozy bakes and classic sweets coming soon.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-snowball-cookies-the-easiest-holiday-treat/>