

Powdered Sugar Snowballs

1 cup vegan butter
1/4 cup granulated sugar
2 teaspoons vanilla extract
2 cups unbleached flour
1 cup pecans, finely chopped
2 cups powdered sugar for coating

Preheat the oven to 300F. Using an electric mixer beat the butter, sugar, and vanilla light and fluffy. Add the flour and chopped nuts, mix well. Form dough into 1" balls and bake for about 30 minutes or until they begin to turn golden brown.

After the cookies have cooled roll them in the powdered sugar in a medium size mixing bowl.