

Mini Chip Snowball Cookies

By North Creek Branch Manager, Sandi Pratt-Engle

"When she's not at the office, she's at the ski slopes in support of Gore Mtn., hence the recipe of snowballs"

1-1/2 cups softened butter
3/4 cup powdered sugar
1 tablespoon vanilla extract
1/2 teaspoon salt
3 cups flour
2 cups semi sweet mini morsels
1/2 cup finely chopped nuts
Powdered sugar

HEAT: Oven 375F

BEAT: butter, sugar, vanilla extract and salt until creamy. Gradually beat in flour; stir in morsels and nuts. Shape level tablespoons of dough into 1-1/4 inch balls. Place on ungreased baking sheets.

BAKE: 10-12 minutes or until cookies are set and lightly browned. Remove from oven. Sift powdered sugar over hot cookies on baking sheets. Cool on baking sheets for 10 minutes; remove to wire racks to cool completely. Sprinkle with additional powdered sugar. Makes about 5 dozen.