

# Maine Arts Camp

Recipe: Almond Snowballs

Chef: Charlie Limoggio CEC

Servings:

Quantity	Unit	Ingredient	Prep Notes
½	Cup	Slivered almonds	
2	Sticks	Unsalted butter	softened
1	Teaspoon	Vanilla extract	
1	Cup	Confectioner's sugar	
2 ½	Cups	All-purpose flour	
¼	Teaspoon	Salt	
½	Cup	Confectioner's sugar	

1. Preheat oven to 350°F.
2. Bake almonds in a single layer on a shallow cookie sheet for 6 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 20 minutes). Reduce oven to 325°F.
3. Process almonds in a food processor for 30 seconds or until finely ground.
4. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add vanilla and 1 cup powdered sugar, beating well. (Dough will be crumbly.)
5. Combine flour, salt, and almonds; gradually add to butter mixture, beating until blended.
6. Shape dough into 3/4-inch balls, and place 2 inches apart on parchment paper-lined baking sheets.
7. Bake at 325° for 12 to 15 minutes or until edges are lightly browned. Cool on baking sheets 2 minutes. Transfer to wire racks, and cool 10 minutes. Roll cookies in 1/2 cup powdered sugar.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**