

YIELD: 32 COOKIES

# Christmas Snowball Cookies

An easy recipe for Christmas snowball cookies with M&Ms! Unlike traditional snowballs, these Christmas cookies are made without nuts.

PREP TIME	COOK TIME	TOTAL TIME
15 minutes	25 minutes	40 minutes

## Ingredients

- 1 cup unsalted butter, room temperature
- ½ cup powdered sugar
- 1 teaspoon almond extract
- 2 ¼ cup flour
- ½ teaspoon salt
- 1 cup Christmas M&Ms
- 2 cups powdered sugar, for coating

## Instructions

1. Preheat the oven to 350 F. Line two cookie sheets with parchment paper or silicone liners and set aside.
2. In a large bowl, beat the butter, ½ cup powdered sugar, and almond extract until light and fluffy.
3. In a medium bowl, whisk to combine the flour and salt. Gradually mix the dry ingredients into the wet ingredients. Continue mixing until a dough forms. Fold in M&M's.
4. Scoop out about 1.5 Tbsp of the dough ([this tool helps](#)), roll into a ball, and place on a cookie sheet. Repeat to form all cookies.
5. Bake for 12-14 minutes, until bottoms are light brown. Allow cookies to cool for about 5 minutes, or until they can be handled.
6. Add 2 cups of powdered sugar to a shallow bowl and roll each cookie in it. Place rolled cookies on a cooling rack. Once cookies are fully cooled, roll in powdered sugar once more before serving.

## Notes