

Pecan Snowballs

Ingredients

- 1 cup butter flavor crisco
- 3/4 cup powdered sugar
- 2 tbsp milk or water
- 1 ½ tsp vanilla
- 1 ¾ cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup finely chopped pecans
- 1/4 tsp salt (optional)
- Powdered sugar

How to make it

1. Heat oven to 325°F.
2. Beat first four ingredients until creamy.
3. Add combined flour, oats, pecans and salt; mix well.
4. Shape rounded teaspoonfuls into balls.
5. Bake on ungreased cookie sheet 15 to 18 minutes or until bottoms are light golden brown.
6. Roll in powdered sugar while warm.
7. Remove to wire rack.
8. Cool completely on wire rack.
9. Reroll in powdered sugar.
10. ABOUT 4 DOZEN VARIATION: Roll in powdered sugar only once.
11. Microwave 1/2 cup semi-sweet chocolate pieces and 1 tsp Crisco at HIGH 1 to 2 minutes, stirring every 30 seconds until smooth; drizzle over cookies.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	24

Made with



Quaker® Oats-Old Fashioned