

Swirled Holiday Snowball Cookies

(Makes 4 1/2 dozen cookies)

- 1/2 cups (3 sticks) butter, softened
- 3/4 cup powdered sugar
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 3 cups all-purpose flour
- 1 2/3 cups (10-ounce package) Nestlé Toll House Swirled Holiday Morsels
- 1/2 cup finely chopped nuts
- Powdered sugar

- 1 Preheat oven to 375°F
- 2 Beat butter, sugar, vanilla extract and salt in large mixer bowl 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.
- 3 Bake 10 to 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 10 minutes; remove to wire racks to cool completely. Sprinkle with additional powdered sugar, if desired. Store in airtight containers.

Per Serving: Calories 110; 70 calories from fat; 7g total fat; 4.5g saturated fat; 15 mg cholesterol; 60 mg sodium; 11g carbohydrate; 0 g fiber; 6 g sugars; 1 g protein

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