

"Mini Chip Snowball Cookies"

ingredients:

- 1 1/2 cups (3 sticks) butter or margarine, softened
- 3/4 cup powdered sugar
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 3 cups all-purpose flour
- 2 cups (12-oz. pkg.) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Mini Morsels
- 1/2 cup finely chopped nuts
- 1 sprinkle of powdered sugar

directions:

- PREHEAT oven to 375° F.
- 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.
- BAKE for 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 for 10 minutes; remove to wire racks to cool completely.
- Sprinkle with additional powdered sugar if desired. Store in airtight containers.

Recipe courtesy [Very Best Baking](#) Makes 2 dozen bars