

Holiday Snowballs

1 cup coconut (flaked)
1 cup flour (all-purpose)
1 1/4 cups confectioners sugar
Pinch salt

6 Tbs butter, unsalted, softened (3/4 stick)
1 tsp vanilla extract
4 tsp 2% milk

Procedure

1. Place 1/2 cup coconut un food processor, process. Chopped the remaining coconut and set aside to use later. 2. Combine the flour, 1/4 cup confectioner's sugar and the pinch of salt, pour into food processor with ground coconut. Pulse to blend ingredients. add in the butter and vanilla, pulse until ingredients becomes a dough. 2. Heat oven to 350°. Make the dough into 1" balls. Place balls on a ungreased cookie sheet about 1" apart. 3. Bake the balls until the are firm but still tender, around 15 minutes or so. Remove them to a rack and let cool completely. 4. While they are cooling, stir together in a small bowl, the remaining confectioner's sugar and enough milk to make the glaze smooth but still thick. Dip the balls into the glaze (around 1/2 tsp per ball). Let the glaze run down the sides of the ball, now roll the balls in the chopped coconut that was set aside earlier. Set the balls on a piece of wax paper and let the glaze dry, then enjoy.

Servings: 24

Yield: 2 dozen

Degree of Difficulty: Very easy

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Nutrition Facts

Serving size: 1/24 of a recipe (0.9 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 1500 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	126.58
Calories From Fat (81%)	102.01
% Daily Value	
Total Fat 8.17g	17%
Saturated Fat 5.93g	40%
Cholesterol 7.83mg	3%
Sodium 14.18mg	<1%
Potassium 59.51mg	2%
Total Carbohydrates 12.57g	6%
Fiber 1.68g	9%
Protein 1.25g	3%

Recipe Type

Dessert, Holiday, Snack

This recipe was downloaded (free) from www.recipesworld.org

Feel free to pass it around to your friends.