

# Toffee Snowballs

## Ingredients:

1 cup real butter, at room temperature  
5 tablespoons sugar  
2 teaspoons vanilla  
1 tablespoon water  
1/4 teaspoon salt  
2 cups flour  
2 cups finely chopped pecans  
3 ounces toffee pieces  
3 ounces mini chocolate chips  
powdered sugar, for rolling cookies

## Directions

Line cookie sheets with parchment paper and set aside. Preheat oven to 325°F.

Cream butter until light & fluffy. Add sugar, vanilla and water. Mix well. Stir flour and salt into mixture. Add pecans, toffee bits and mini chocolate chips and mix thoroughly.

Roll into tablespoon-sized balls. Bake for 18-20 minutes or until lightly browned.

Roll in powdered sugar while warm. Once cooled, roll in powdered sugar again.

Courtesy of food. com -photo Marg

source:tomatohero.com