

Wedding Cookies Recipe – Fast, EASY, and a party FAVORITE!

What Nuts Should I Use for Wedding Cookies?

Different people and different recipes will give you different answers to this question! Pecans, walnuts, and almonds are all popular and good options for Mexican Wedding Cake Cookies. My personal preference is for pecan snowball cookies, but since I exhausted my entire supply making a half dozen pecan pies, I used walnuts for today's recipe.

For this recipe, I recommend measuring out 1 cup of your favorite nuts, lightly toasting them in the oven, then finely chopping them with a food processor before working them into your dough. Heavenly!

Can You Freeze Wedding Cookies?

Yes! Wedding Cookies actually freeze quite well. You have two options when freezing these cookies:

1. Prepare the cookie dough, roll into balls, and freeze. Store the cookie dough in an airtight container (I like to wrap each ball with cling wrap and place in a Ziploc bag *or* place them in a large Tupperware container, using wax paper to layer the dough so it doesn't freeze together). You can bake these cookies directly from frozen, but keep in mind that they may take a little longer to bake than the recipe indicates.
2. Bake the Wedding Cookies, roll well in powdered sugar, and allow to cool completely. Once cookies are cooled, place in an airtight container (again, I use a large Tupperware, separating the layers with wax paper), and

freeze. You can freeze the baked cookies for several months this way.

3. Enjoy!

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

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Ingredients:

- 1 cup butter, softened
- 1½ cup powdered sugar
- 1 teaspoon vanilla
- 2 ¼ cups sifted flour
- ¼ teaspoon salt
- ¾ cup chopped walnuts
- powdered sugar (for rolling baked cookies in)

Directions

- Cream together butter and powdered sugar until light and fluffy; stir in vanilla.
- Whisk together flour and salt; add gradually to butter mixture; stir in chopped nuts.
- Chill dough if it seems too soft.
- Form dough into 1 ¼" balls and place onto parchment-lined or ungreased baking sheets.
- Bake at 400° for 10-12 minutes or just until the cookies start to turn light golden-brown; remove from oven and allow to cool slightly; while cookies are still warm

(but NOT hot) remove them from baking sheets and roll, a few at a time, in powdered sugar until evenly coated; cool cookies completely on wire racks.

- Cookies may (optionally) be rolled in powdered sugar a second time once cooled to room temperature.
- NOTE: Forming dough into 1" balls will increase yield to 48 cookies.

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