

The Pampered Chef®
Snowball Biscuits
Recipe

100 g pecans
250 g plain flour
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
200 g butter, softened
60 g caster sugar
35 g icing sugar
2 teaspoons vanilla extract
Additional icing sugar (about 75 g), to decorate

1. Preheat oven to 180°C/fan 160°C/Gas 4. Chop pecans on **Cutting Board** using **Food Chopper** until very finely chopped (almost to a powder). In **Stainless 2-Litre Mixing Bowl**, combine pecans, flour, cinnamon and salt; mix well and set aside.
2. In **Stainless 4-Litre Mixing Bowl**, using **Bamboo Spoon**, beat butter, caster sugar and icing sugar together about 2 minutes or until creamy and well mixed. Measure vanilla extract into creamed mixture using **Adjustable Measuring Spoons**; mix well. Gradually add flour mixture to creamed mixture, beating after each addition, until mixture begins to bind; gather mixture together with your hands until just combined (do not knead to a smooth dough).
3. Divide mixture in half; using **Small Scoop**, place scant scoops of mixture onto **Rectangle Stone** (in rows of six by four), placing each scoopful about 2.5 cm apart. Bake 12–14 minutes or until biscuits are set and just beginning to brown on edges; do not overbake. Remove baking stone from oven. Using **Mini-Serving Spatula**, transfer biscuits to **Stackable Cooling Rack**; cool 5 minutes. Place additional icing sugar in a bowl. While biscuits are still warm, add them to icing sugar (one at a time); using a teaspoon, generously coat each biscuit all over. Cool completely on cooling rack. Repeat with remaining mixture.

Yield: Makes about 48 biscuits

Per serving: per biscuit: Energy 333kJ/80kcal; Protein 0.7g; Carbohydrate 8.2g; Sugars 4g; Fat 5.1g; Saturated Fat 2.4g; Fibre 0.3g; Salt 0.1g

Cook's Tip: If desired, hazelnuts, almonds or walnuts can be substituted for the pecans.

These homemade treats are delicious served with morning coffee or an afternoon cup of tea.

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They will keep in an airtight container for up to 1 week.

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