
Swedish butter ball cookies

These cookies are tasty and easy to make. They are great for all year round.

What you need:

- 1 cup soft butter
- ½ cup icing sugar
- 1 teaspoon vanilla
- 2 ¼ cups white flour
- 1 cup chopped pecans
- ¼ cup icing sugar

What you do:

1. Heat the oven to 400 degree F.
2. Cream the butter in a large bowl.
3. Add ½ cup icing sugar and vanilla to the bowl. Stir.
4. Add the flour. Mix.
5. Add the nuts. Mix again.
6. Use your hands. Roll the mixture into small balls.
7. Put the balls on a cookie sheet.
8. Bake for 10 minutes. The cookies should be light gold.
9. Take the cookies out of the oven. Cool.



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Adapted from Robin Hood Canada • Photo: Canva