



# SOURDOUGH SNOWBALL COOKIE



---

## Ingredients

---

- 1 cup finely chopped walnuts
- 12 Tbsp unsalted butter (room temp)
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 1/4 cup unfed sourdough starter
- 2 cups all purpose flour
- 1/4 tsp salt
- 1/3 cup of powdered sugar ( for decorating)

---

## Directions

---

1. Preheat the oven to 350 degrees f.
  2. Chop nuts finely by hand or toss them in a food processor for a quick chop!
  3. Cream room temperature butter, powdered sugar, vanilla extract, and sourdough discard on medium speed for about 2 minutes. It will look light and fluffy.
  4. Add the flour, salt, and chopped nuts (optional) and mix on low speed, until just combined.
  5. With your hands or a cookie scoop, scoop the cookie dough and roll it into a smooth ball shape, about 2 inches wide or about 2 Tablespoons worth of cookie dough.
  6. Place dough balls 2 inches apart on a prepared baking sheet.
  7. Bake in a 350-degree f oven for 21-23 minutes
  8. Dip the warm cookies straight out of the oven into a bowl of confectioners' sugar and cool
  9. Once the cookies have cooled slightly, roll the cookie balls in the icing sugar a second time for a final dusting.
- 

