

Whether your holiday season is snowy and white or filled with sunshine and flip flops, these traditional cookies will bring the whimsy and fun of a snowball fight right to your kitchen. Buttery, almond scented shortbread are rolled in powdered sugar not once, but twice, and result in a cookie that melts in your mouth. Easy to make, it's perfect for getting the kiddos involved. These festive cookies make the perfect homemade gift, so if you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Snowball Fight Cookies

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- 2 Rimmed sheet pans
- Standing mixer or large bowl & hand mixer
- Medium bowl
- Wire rack

FROM YOUR PANTRY:

- Salt

KITCHEN 411

Rolling the cookies in the powdered sugar while still warm helps the sugar to melt and stick to the cookie. Be sure to let them cool for 5 minutes though, if rolled while hot, the high heat will make the sugar gummy.

INGREDIENTS

2pieces	Parchment paper
2sticks	Butter
2cups	Powdered sugar
1½tsp	Vanilla extract
1tsp	Almond extract
¾cup	Almond flour
2¼cup	All purpose flour

CHEF NOTES

You may have extra of some ingredients.

1.5 DOZEN

EST. COOKING TIME: 45 MINUTES

ALLERGENS: **PENDING**

SKILL LEVEL: 



1. PREP THE INGREDIENTS

- Preheat the oven to **325°**.
- Line the rimmed sheet pans with **parchment paper**.
- In the bowl of a standing mixer or a large bowl, cream together **butter**, **½ cup powdered sugar**, **vanilla extract**, **almond extract**, and 1 teaspoon **salt**.
- Place remaining powdered sugar in a medium bowl and set aside.
- Add the **almond flour** and **all purpose flour** to the **butter mixture**. Mix to combine.



3. THIS IS HOW WE ROLL

- Roll **5 cookies** at a time in reserved **powdered sugar** and transfer them to a wire rack. Repeat with remaining cookies.
- Once the cookies are cooled, roll once more in powdered sugar.



2. BAKE THE COOKIES

- Scoop tablespoon sized **dough** onto the prepared sheet pan leaving 1-inch between each **cookie**.
- **Bake** for 15-20 minutes, watching the edges for browning.
- Allow cookies to cool on the sheet tray for 5 minutes.



4. SERVE & ENJOY

- Place the **snowball fight cookies** on a platter and serve.
- Enjoy!

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