

## Walnut Butter Balls

Matt Dugan

### Why the Recipe is Special

Anything cookie mom makes when you're growing up is special. Plus, I've never met anyone who doesn't love these.

### Ingredients

4 cups flour  
1/2 cup sugar  
Dash salt  
2 cups soft butter  
4 tablespoons vanilla  
4 cups finely ground walnuts  
10x powdered sugar

### Directions

Take the butter out of the fridge several hours ahead of time.

Blend dry ingredients.

Add butter and mix (you can do this with your hands or a blender). This will be dough-like.

Add vanilla and nuts.

Shape into one-inch balls (just roll 'em in your hands).

Bake for 25 minutes at 325 degrees until barely tan.

Roll them in powdered sugar\* while still warm but be very careful with the first five or so, fresh out of the oven, as they will crumble if you look at them wrong.

\*The irony of these cookies is that the powdered sugar sticks best when the cookies are at their most delicate, i.e., right out of the oven.

So I take two broad, shallow bowls, put a quarter- or half-inch of powdered sugar in the bottom, place 3-4 hot cookies in each bowl, then start by spooning the sugar over them, and then, as they cool a bit, transition to rolling the cookies. You'll figure it out.