

DINNERLY



Eggnog Snowball Cookies ❄️

with Almonds & Pecans



40-50min



2 Servings

After a victorious snowball fight, it would only be appropriate to reward yourself with another snowball. Don't worry, these cookies aren't filled with snow! Toasted chopped pecans, finely ground almonds, and eggnog spice create a delightfully nutty, crunchy cookie. Just remember to throw them into your mouth, not across the room. We've got you covered! (2p-plan makes 16 cookies; 4p-plan makes 32—nutrition reflects 1 cookie)

WHAT WE SEND

- 3 (1 oz) sliced almonds ²
- 2 (1 oz) pecans ²
- 4 (2½ oz) confectioners' sugar
- ¼ oz eggnog spice
- 5 oz all-purpose flour ³

WHAT YOU NEED

- 8 Tbsp butter, softened ¹
- kosher salt
- vanilla extract

TOOLS

- rimmed baking sheet
- food processor
- handheld electric mixer
- parchment paper

COOKING TIP

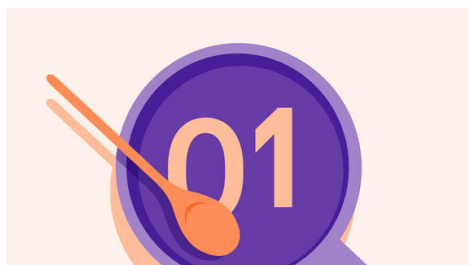
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ALLERGENS

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

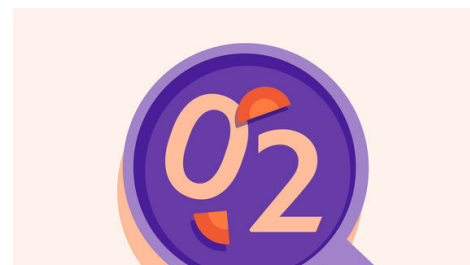
Calories 210kcal, Fat 11g, Carbs 26g, Protein 2g



1. Toast nuts

Preheat oven to 325°F with a rack in the center.

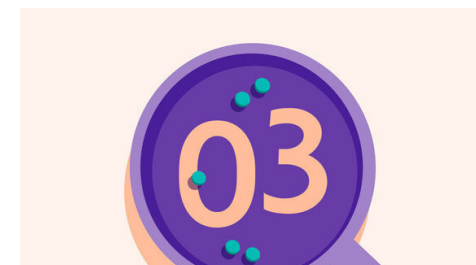
Transfer **almonds** and **pecans** to a rimmed baking sheet, keeping separate. Toast on center oven rack until golden brown and fragrant, 7–10 minutes. Let cool completely.



2. Chop nuts

Coarsely chop **pecans** (or pulse in food processor until coarsely chopped).

Pulse **almonds** in food processor until finely ground. Reserve baking sheet.



3. Make dough

In a large bowl, combine ½ cup **confectioners' sugar**, 1 teaspoon **eggnog spice**, 8 tablespoons **softened butter** and ½ teaspoon each of **salt** and **vanilla extract**. Using a handheld electric mixer, beat until fully combined, light, and fluffy.

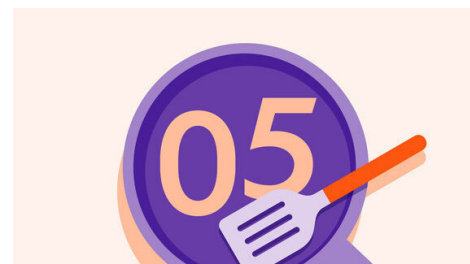
Add **ground almonds** and **flour**. Beat until combined. Fold in **chopped pecans**.



4. Bake cookies

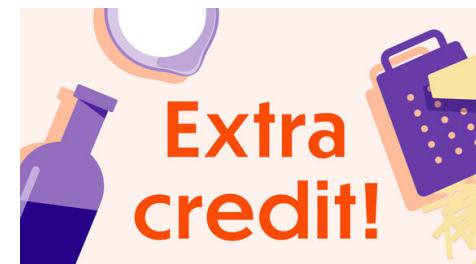
Line reserved baking sheet with parchment paper. Roll **dough** into balls, about 1 tablespoon each, and place on baking sheet spaced at least 1 inch apart.

Bake on center oven rack until just starting to turn golden on the underside (cookies will still be quite pale), 15–20 minutes. Let cool for 15 minutes.



5. Finish & serve

Roll **eggnog snowball cookies** in **remaining confectioners' sugar** to coat the outside. Repeat with a 2nd coating of **confectioners' sugar**, if desired, before serving. Enjoy!



6. Butter hack!

Whack your butter with a rolling pin a few times to speed up the softening process!