



PREP: 20 min +
chilling
COOK: COOK:
20 MIN
SERVES: 24

Brown Butter Maple Pecan Snow Ball Cookies

Italian or Mexican wedding cookies, Russian tea cakes, butterballs or snowball cookies, whatever you wish to call them, one thing is for sure; they are downright delicious! This version is made even more moreish with the addition of nutty brown butter and pure maple syrup.

Ingredients

250g unsalted butter
2 tbsp Queen Pure Maple Syrup
1 tsp Queen Natural Vanilla Extract
1/3 cup (50g) pure icing sugar
1/4 tsp salt
2 cups (300g) plain flour
1 cup (120g) pecans, toasted, finely chopped
1 cup (150g) icing sugar, extra

Method

STEP 1

Place butter in a saucepan over medium heat. Cook, stirring continuously until butter starts to turn golden brown and smells nutty (about 6-8 minutes). Add pure maple syrup and vanilla extract, mixing to combine. Take off the heat, pour into a bowl and chill until starting to firm up, about 45 minutes.

STEP 2

Preheat oven to 160C fan-forced and line a baking tray with baking paper. Set aside.

STEP 3

In the bowl of a stand mixer, or using a hand mixer, beat butter mixture, icing sugar and salt until light and fluffy.

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Method

STEP 4

Add flour, mixing on low until combined. Then add nuts, mixing to combine. Cover bowl with cling wrap, and chill dough until firm, about 1 hour.

STEP 5

Roll tablespoonful's of dough (30g) into balls and place onto baking tray 5cm apart. Bake for 20 minutes. Allow cookies to cool on tray until just cool enough to handle but still warm. Toss warm cookies in icing sugar, then transfer to wire rack to cool completely. Once cool, toss one more time in icing sugar.

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