

SNOWBALLS COOKIES

THIS RECIPE IS FUN AND EASY
- BUT **NOT FOR PUPS**



- 1 PREHEAT OVEN TO 375 DEGREES
- 2 PLACE SOFTENED VEGAN BUTTER, ½ CUP OF POWDERED SUGAR AND VANILLA EXTRACT IN THE MIXING BOWL AND MIX WELL UNTIL FULLY COMBINED.
- 3 ADD IN THE 2 ½ CUPS OF FLOUR AND MIX UNTIL IT MAKES A DOUGH.
- 4 CAREFULLY SCOOP OUT SPOONFULS AND ROLL INTO BALLS AND PLACE ON YOUR BAKING TRAY.
- 5 BAKE FOR 12-15 MINUTES.
- 6 WHILE COOKIES ARE BAKING, MIX THE REMAINING POWDERED SUGAR AND COCONUT TOGETHER IN A BOWL.
- 7 WHEN COOKIES ARE DONE, PLACE ON THE COOLING RACK AND LET COOL A LITTLE.
- 8 WHEN COOL ENOUGH TO TOUCH, ROLL THE COOKIES IN THE POWDERED SUGAR COCONUT MIXTURE UNTIL COMPLETELY COVERED.

ENJOY A WARM SNOWBALL COOKIE OR LET COOL AND SHARE WITH FAMILY AND FRIENDS.

UTENSILS:

MEASURING CUP
MEASURING SPOON
MIXING BOWL & SPOON
BAKING TRAY
COOLING RACK

INGREDIENTS:

1 CUP OF VEGAN BUTTER
1 CUP OF POWDERED SUGAR SPLIT
INTO TWO HALVES
1 TEASPOON VANILLA EXTRACT
2 1/2 CUPS OF FLOUR
1 CUP OF SHREDDED COCONUT

