THE J.M. SMUCKER Co

Swedish Butter Balls

Prep Time	Cook Time	Serves	Difficulty
15 mins	12 mins	48	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) icing sugar, sifted
- 1 tsp (5 mL) vanilla extract
- 2 1/4 cups (550 mL) **Robin Hood®** Best For Cake & Pastry Flour

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- 1 cup (250 mL) finely chopped pecans
- sifted icing sugar

Directions

Step 1:

Preheat oven to 400ºF (200ºC). Line baking sheet with parchment paper.

Step 2:

Cream butter, icing sugar and vanilla together thoroughly in a large mixing bowl.

Step 3:

Add flour. Mix well. Stir in nuts.

Step 4:

Shape dough into 1" (2.5 cm) balls. Place on prepared baking sheet.

Step 5:

Bake in preheated oven for 8 to 12 minutes or until very light golden.

Step 6:

Cool on racks. Roll in sifted icing sugar.

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