

Cardamom Hazelnut Vegan Snowball Cookies

Ingredients

- ½ cup vegan butter
- 1/3 cup (40g.) powdered sugar, plus more for coating
- ½ tsp. ground cardamom
- Pinch of salt
- ½ tsp. almond extract
- 1 cup (120 g.) all-purpose flour
- 1/3 cup finely chopped hazelnuts (about 40 grams)

Steps

1. Preheat the oven to 350°F (175°C). Set aside an ungreased baking sheet, or prepare with a silicone mat.
2. In a stand mixer, cream together the vegan butter, powdered sugar, cardamom, and salt. Once well combined, add the almond and beat for a few more seconds. Next add the flour, in two batches, stopping to scrape down the sides and the bottom of the bowl so it is all well combined. Finally, add the chopped hazelnuts and mix.
3. Scoop out small cookies with a small cookie scoop (about 2 tsp. of dough per cookie), and roll into round balls. Place on the tray, giving them a couple inches of space between them. This recipe should make about 12 cookies.
4. Bake for around 15 minutes, until the edges have started to become golden- they will spread out a little while baking, but they should remain fairly semi-spherical. Prepare a medium-sized bowl with powdered sugar, and let the cookies cool for a few minutes, so they aren't painful to touch. While still warm, toss each of the cookies in powdered sugar to completely coat them, then place on a cooling rack. Once completely cooled, store in an air-tight container.

