

# **Snowballs**

from Butter & Flower by Ann Allchin

## **Ingredients**

- 18 tsp hazelnut spread
- 1/4 cup + 2 tablespoons (85g) canna butter
- 2 tablespoons (29g) unsalted butter
- 1 cup (200g) granulated sugar
- 1+2/3 cup (160g) almond flour
- 2/3 cups (85g) pecans, chopped
- 1 tsp vanilla extract
- 1 tsp cayenne pepper
- Icing (powdered) sugar, for coating

## **Instructions**

- Dollop 18 1 teaspoon lumps of ‘chocolatey hazelnut spread’ onto a baking sheet lined with parchment paper and freeze until solid, for at least 15 minutes.
- Melt the canna butter in a double boiler or in a heat-proof bowl over a pot of simmering water.
- In a large bowl using a wooden spoon, combine the canna butter and the rest of the ingredients, except for the icing sugar.
- Remove the hazelnut bumps from the freezer and surround each with dough, forming golf-ball sized balls. Freeze on the baking sheet for 15 minutes. (They can be placed quite close together, as they won’t spread much while baking).
- Preheat the oven to 350F.
- Bake the balls for 12-14 minutes.
- Let your balls cool a little, then roll in the icing sugar. Let them cool completely and roll once more.

## **Notes**

Makes 18 snowballs.