



# *A Taste of Home*



# *Sylvia's* butter pecan snowballs

*A recipe from the kitchen of Sylvia, a Habitat LA homeowner since 1999.*

## **Ingredients**

- 1 cup melted butter
- 1/4 cup granulated sugar
- 1 teaspoon vanilla
- 2 cups flour
- 2 cups chopped pecans
- 1 cup powdered sugar

## **Instructions**

1. Preheat oven to 325°F. In a large bowl, mix butter, sugar and vanilla with a fork. Slowly add in the flour until the mixture becomes paste-like. Then add the chopped pecans, mixing them well into the dough.
2. Shape dough by rounded teaspoons into balls. Place balls closely together on a cookie sheet. These cookies do not expand like other cookies.
3. Bake for 18-25 minutes. Cool for 40 minutes. Place the powdered sugar in a small bowl and roll the cooled cookies in the powdered sugar.



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*Sylvia, right, our partner homeowner, baking with her family  
in the warmth of their Habitat LA home over the holidays.*

*Happy Holidays!*

— AND —

HAPPY NEW YEAR

