

## **Golf Ball Cookies**

**aka Mexican wedding cookies, Greek kourambiedes**

**recipe from [marissarothkopf.substack.com](http://marissarothkopf.substack.com)**

*makes about 2 dozen*

### **What You'll Need:**

1 cup (226 grams) butter, softened

3/4 cup (85 grams) powdered sugar (plus about 1 cup (113 grams) more for rolling the cookies in at the end)

2 teaspoons vanilla extract

1 teaspoon lemon zest

1/2 teaspoon ground cinnamon

2 cups (240 grams) all-purpose flour

1 cup (114 grams) pecans, finely chopped

### **What You'll Do:**

1. Heat the oven to 325° F. Line two baking sheets with parchment.
2. Using a stand or hand mixer, beat together the butter, **3/4 cup** powdered sugar, vanilla, lemon zest, and the cinnamon until light and fluffy, scraping down the sides of the bowl and the beaters once or twice. Achieving light and fluffy will take 2 to 3 minutes.
3. Add the flour and mix on low speed to prevent giant clouds of flour choking you out of your kitchen until just combined. Scrape down the bowls and beater and add the finely chopped pecans until just blended.
4. Roll heaping tablespoons of dough into balls and place on baking sheet. Leave 2 inches between each cookie to allow for spreading. Bake for 18 to 24 minutes (everyone's oven is different!), rotating the pans back to front and up and down once, until light golden and just firm to the touch.
5. Let the cookies cool on the rack for 5 minutes. Meanwhile, pour about 1 cup of powdered sugar into a bowl. While the cookies are still warm, toss them in the powdered sugar to coat them on all sides. Just before serving, dust with more powdered sugar. These cookies are nice the day they are made, but are one of those miraculous cookies that gets better with age.