

BAKED GOODS

LITTLE CHRISTMAS BALLS†

(WEIHNACHTSBÄLLCHEN)

- 2 cups flour
- 2/3 cup ground almonds
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 1 1/4 cups flaked coconut
- 2 sticks or 16 tablespoons butter or margarine (at room temperature)

Place flour on the countertop, sprinkle almonds and sugar over the top. Make a well in the middle and add the vanilla extract and coconut. Cut the butter or margarine into slices over the top and knead into smooth dough. Prepare a cookie sheet by lining the sheet with parchment paper. (You will have to reuse the cookie sheet a second time to bake all the cookies so retain the parchment paper to reuse it for the second time.) Take a teaspoon of dough and form it into a ball and place on the cookie sheet. Repeat this process until the sheet is full. Bake in a preheated oven at 375° for 15-18 minutes until lightly brown. Remove from the oven and roll balls in powdered sugar while they are still hot. Place on a platter to cool. Repeat the process with the remaining dough.

Makes 80-90 cookies

