

CHOCOLATE SNOW BALLS)

(Mrs. Joseph Beadesker

- 2 cups all-purpose flour**
- ½ cup unsweetened cocoa powder**
- ½ teaspoon iodized salt**
- 1 ¼ cups margarine (2 ½ sticks)**
- ⅔ cup sugar**
- 2 teaspoons vanilla**
- ¼ teaspoon almond extract**
- 2 cups chopped nuts**
- Confectioners' sugar**

Preheat oven to 350 degrees. Grease cookie sheets.

Sift together flour, cocoa and salt.

Cream margarine and sugar with vanilla and almond extract till smooth. Beat in dry ingredients, part at a time, then nuts.

Pinch off dough and roll in 1-inch balls. Place on cookie sheets. Bake in preheated 350-degree oven about 15 minutes. Cookies should still look soft and a little underbaked.

Cool. Roll in confectioners' sugar. Makes 5 dozen.