



Kitchen Cheat Sheet: Gingerbread Snowball Cookies

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Tips and Time Savers

- Use a small cookie scoop to create uniform-sized 1-inch balls.
- Cool your Christmas snowball cookies slightly on a wire rack before rolling them in powdered sugar. Too warm and the powdered sugar may melt but if the warm cookies cool too much then the powdered sugar won't stick.
- Chilling your cookie dough in the refrigerator for a short time can help you to roll your cookies into smooth cookie dough balls.
- An electric mixer like a stand mixer is great when it comes to making shortbread cookies like these snowball sugar cookies but you could also use a hand mixer.
- The powdered sugar gives them the classic snowball look but you could roll in cinnamon sugar or plain sugar as well.
- Include one red cookie, one white cookie, one chocolate, and one wildcard (like these snowballs) for a cookie tray that looks as good as it tastes.
- These may crumble during shipping.

Variations

- Add chocolate chips for chocolate chip snowball cookies - or even sunflower seeds (check for related allergies).
- Add some chopped white chocolate.
- Make vegan snowball cookies by using vegan butter instead of real butter.
- Add some boozy flavor to these favorite Christmas cookies by including rum, kahlua, or your favorite spirits.

Storage

You can store these traditional snowball cookies in an airtight container for several days at room temperature.

Freeze

You can freeze the dough balls prior to baking or after they're baked. They'll be fine for up to 3 months.

Flash freeze unbaked cookies in a single layer on a baking sheet and then store in a freezer bag. Pull out and bake just what you need!

Store baked cookies in a freezer container with wax paper between the layers, don't roll them in the powdered sugar.

For best results you'll want to roll them in powdered sugar after they are thawed.

FAQs

Can I make this snowball cookies recipe gluten-free?

Absolutely! Simply use gluten-free flour instead of all purpose flour. I haven't used coconut flour or almond flour in this recipe but I'm sure they'll work with a little adjustments.

What are traditional snowball cookies?

These buttery cookies are essentially a shortbread cookie recipe that is then rolled in powdered sugar. They're super light, melt in your mouth, and resemble little snowballs for the holiday season!

Are snowball cookies and Mexican wedding cookies the same?

Yes! These cookies are merely referred to by different names per region. They're also known as Russian tea cakes, Mexican wedding cakes, or Danish wedding cookies.

Can I freeze the dough?

You bet your sweet tooth you can. Roll it into balls, flash freeze on a baking sheet, then store in a freezer bag. Bake straight from frozen (just add an extra minute or two to the bake time) and impress guests with your magical cookie foresight.

Do I have to use molasses?

Yes. That little spoonful of molasses is what turns basic into boldly gingerbread. But if you're truly molasses-averse, try dark maple syrup or golden syrup — though the flavor won't be quite as rich.

Can I double the recipe?

Yes. And honestly, why wouldn't you? These disappear faster than the last deviled egg on the holiday buffet.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

 This Cookie Scoop Set gives you three sizes (1 Tbsp, 2 Tbsp, and 3 Tbsp) with cute-as-heck handles in red, black, and mint. Perfect for portioning cookie dough, meatballs, muffin batter, and even ice cream for your holiday pies. Your baking just went from chaos to consistent.

🌟 Pro tip: Use the small scoop for snowball cookies, the medium for drop cookies, and the large for perfectly puffed muffins.

[Grab the set before you bake again](#) 🍪