**Bourbon Ball Cookies from *If Summer Were a Place***

Hello Reader!

These cookies have been in my family for as long as I can remember. The mystery is why they are called Bourbon Balls when there's no bourbon in them. No one knows and neither will whomever you share them with—they taste and smell like bourbon!

I hope you give them a try, and if you do, I would love to hear about it.

In the book, *If Summer Were a Place*, Vytas uses the treats to welcome Marek before asking her questions about Dara. She couldn't get enough of the confection and even wrapped some into a napkin to take with her on her way out the door.

Bourbon Balls are one of my holiday favorites and I know you'll love them too.

Enjoy!

Claudine

**Bourbon Balls**

1 Cup Butter, softened

½ Teaspoon Vanilla

2 ¼ Cup Self-Rising Flour

½ Cup Powdered Sugar

1 Cup Chopped Walnuts

Additional Powdered Sugar for coating cookies after baking.

**Per-heat oven to 375 degrees.**

Mix/sift together Flour and Powdered Sugar. In a separate bowl, cream the Butter and Vanilla until smooth. Then slowly add the Flour and Powdered Sugar until thoroughly mixed. Add the Walnuts.

Roll the dough into 1-inch balls and place on a lightly greased cookie sheet. Bake for 12-15 minuets or until they are a light golden brown.

Lay wax paper or parchment paper under a cooling rack. Move cookies to the cooling rack and sprinkle with Powdered Sugar while cookies are still hot. Allow to cool completely.

**Mom's Tip:** As you place cookies into a container, add more Powdered Sugar between the layers 😊