**Chocolate Chip Snowball Cookies**

**INGREDIENTS**

* 1 cup butter, room temperature
* 2 cups flour
* 1/2 cup [powdered sugar](http://www.amazon.com/dp/b001ghwk2w/?tag=cccook-20)
* 1 teaspoon vanilla
* 1/4 teaspoon salt
* 3/4 cup [mini chocolate chips](http://www.amazon.com/dp/b00a36s594/?tag=cccook-20)
* 1/2 cup Powdered sugar for rolling

**DIRECTIONS**

1. Preheat oven to 350° and line a [cookie sheet](http://www.amazon.com/dp/b002hwsatc/?tag=cccook-20) with parchment paper.
2. In a large bowl, combine butter, flour, and powdered sugar. Stir until well combined.
3. Add in salt and vanilla and mix until smooth.
4. Fold in chocolate chips and scoop into balls- about 1 tablespoon each.
5. Bake for 17-18 minutes.
6. Let cool for a couple minutes, then roll in powdered sugar.
7. Let cool completely and roll in powdered sugar one more time.