

Walnut Snowball Cookies

Ingredients:

- 1 ½ Cup Whole Wheat White Flour
- ½ Cup Sugar or ¼ Sugar + ¼ Swerve®
- ½ to ¾ cup Walnut Infused Olive Oil (more if needed)
- ¼ Cup Ground Walnuts
- 1/2 Teaspoon Pure Vanilla Extract
- ¼ Teaspoon Salt
- Powdered Sugar for dusting



Directions:

1. Preheat Oven to 325 Degrees F.
2. In a bowl add the flour, sugar, ground walnuts, vanilla and salt. Mix with your hands and slowly add the walnut oil. Mix until the dough can be formed into a big ball. If dough is too dry add a little bit more oil
3. Form little balls with your hands, about a teaspoon size, and place them in a cookie sheet lined with parchment paper
4. Flatten each ball with a fork. If dough begins to crack, simply use the tip of your fingers to put it together
5. Bake 15 to 20 minutes or until the cookies are firmer to the touch
6. Remove from oven and dust powdered sugar on top. It is better to do this while cookies are hot
7. Let them cool and enjoy!