

Italian Wedding Cookies

THM-Friendly: S

These are one of my ALL TIME FAVORITE Christmas cookies.
And they are SO good crumbled on top of my Italian Wedding Cookie Latte!

- 1/2 cup butter, softened (or use [coconut oil](#) for dairy free)
- 2/3 cup THM [Gentle Sweet](#) (plus extra for rolling)
- 1 2/3 cups [cashew flour](#) (or use [almond flour](#) if you prefer)
- 1 tsp. [vanilla extract](#)
- a pinch of [mineral salt](#)
- 1 tsp. unsweetened nut milk
- 1 cup chopped pecans

Mix together well. Should form a sticky dough when you squeeze it into a ball. Shape into balls (about 1/4 cup of dough each). Place on cookie sheet 1-2 inches apart and freeze for AT LEAST 30 minutes.

Bake in the oven for 12 minutes at 375° OR use an air fryer on the bake setting for 6 minutes at 350°.

Let cool completely. Roll in Gentle Sweet.

enJOY!

