

Snowball Cookies

Ingredients:

- 1 cup pecans, chopped
- 2/3 cup [THM Baking Blend](#)
- 1/4 teaspoon [glucomannan](#)
- 1/4 teaspoon [mineral salt](#)
- 1/2 cup butter, softened
- 1/4 cup [yes sweetener](#) or [gentle sweet](#)
- 1 teaspoon [vanilla extract](#)
- 1 egg
- powdered [yes sweetener](#) or [gentle sweet](#) for dusting

Instructions

1. Preheat the oven to 350 degrees and line a cookie sheet with parchment paper.
2. In a bowl, stir together the baking blend, glucomannan, and salt.
3. In another bowl, mix together butter and ¼ cup of sweetener with an electric mixer until light and fluffy.
4. Beat in vanilla.
5. Add the baking blend, glucomannan, and salt mixture and beat until well combined.
6. Gently stir in the nuts.
7. Form dough into 1-inch balls and place 2 inches apart on the cookie sheet.
8. Bake for 12-15 minutes or until edges start to brown.

9. While cookies are still very warm, roll them in the powdered sweetener.
10. When cookies have cooled roll them a second time in the sweetener or dust it over the top.