

Mexican Wedding Cookies



Servings: 36

1 cup unsalted butter, room temperature

1/3 cup sugar

1 teaspoon vanilla extract

2 oranges, zested

1/4 cup orange juice

2 egg yolks

3 cups all-purpose flour

1 cup ground almonds

1 cup confectioner's sugar

In a large bowl combine unsalted butter and sugar. Beat with a whisk until light and fluffy.

Add vanilla extract, orange zest, orange juice, and egg yolks. Mix until combined.

Add in all-purpose flour 1 cup at a time mixing well after each addition. Stir in ground almonds.

Cover the bowl and refrigerate the dough until chilled about 30 minutes.

Using a teaspoon scoop dough into 1-inch balls and place on a baking sheet lined with parchment paper 1-inch apart.

Bake in a 350°F oven for 10 minutes until golden.

Cool slightly for a few minutes on wire racks.

Place confectioner's sugar into a bowl. Roll each cookie in confectioner's sugar until coated.

Let cool completely before serving.

Per Serving (excluding unknown items): 132 Calories; 7g Fat (48.9% calories from fat); 2g Protein; 15g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Grain (Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.