

# SNOWBALL COOKIES

By Dr. Cindy Tazar  
(Special Occasions)

These buttery, pecan-filled snowball cookies are a low-carb twist on a classic holiday favorite. Soft, nutty, and rolled in sweet powdered Swerve, they're perfect for special occasions or maintenance treats.  
Makes 12 melt-in-your-mouth cookies.



## INGREDIENTS

1/2 cup Kerry Gold butter (1 stick), softened  
1/3 cup Swerve Confectioners  
1-2/3 cup almond flour  
1/4 tsp. Pink Himalayan salt  
1 tsp. pure vanilla  
1/2 cup pecans, finely chopped

For Rolling Cookies:

1/2 cup Swerve Confectioners

## DIRECTIONS

Line a cookie sheet with parchment paper. In a large bowl, beat the butter and Swerve until fluffy. Add almond flour, salt, vanilla and pecans, mixing with a spatula.

Using hands, squeeze ingredients together to form a dough. If dough is too wet, add more almond flour, 1 Tbsp at a time.

Roll 1 Tbsp of dough with hands to form a ball. Recipe makes 12 cookies. Place dough balls on the cookie sheet and refrigerate for 30 minutes (must do this!).

Preheat oven to 325°F. Bake cookies for 18-22 minutes or until slightly golden brown. Cool on pan 10 minutes, then another 15 minutes on a cooling rack.

Add Swerve Confectioners to a small bowl and roll lukewarm cookies until coated and place back on the rack until completely cool.