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Mexican Wedding Cookie Balls

Yield: 42 min Total Time: 50 min

Recipe from: https://www.recipeschoose.com/recipes/vegan-italian-wedding-cookie-recipe

Ingredients:

- 1 cup vegan butter softened
- 1/2 cup powdered sugar organic, for inside the cookies
- 1 1/4 teaspoons vanilla extract
- 1 1/4 teaspoons almond extract
- 1 3/4 cups whole wheat pastry flour
- 1 cup ground almonds
- 1/4 teaspoon salt
- 2/3 cup powdered sugar organic, for coating at the end

Nutrition:

- 1. Calories: 50 calories
- 2. Carbohydrate: 8 grams
- 3. Fat: 1.5 grams
- 4. Protein: 1 grams
- 5. Sodium: 15 milligrams
- 6. Sugar: 3 grams

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