



Mexican Wedding Cakes

 Dairy Free

READY IN



90 min.

SERVINGS



54

CALORIES



70 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 2 cups flour all-purpose
- 1 cup almond flour finely chopped
- 0.5 cup powdered sugar
- 0.8 cup powdered sugar
- 0.3 teaspoon salt
- 2 teaspoons vanilla

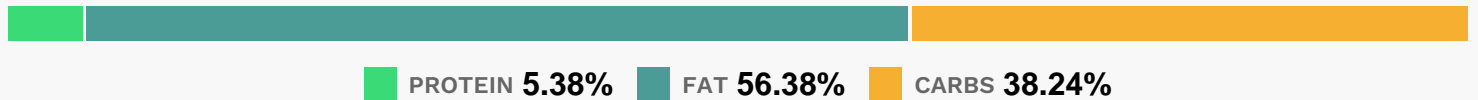
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Heat oven to 325F. In large bowl, beat 1/2 cup powdered sugar, the butter and vanilla with electric mixer on medium speed until light and fluffy. On low speed, beat in flour, almonds and salt until dough forms.
- Shape dough into 1-inch balls. On ungreased cookie sheets, place balls 1 inch apart.
- Bake 13 to 17 minutes or until set but not brown. Immediately remove from cookie sheets to cooling racks. Cool slightly, about 10 minutes.
- Place 3/4 cup powdered sugar in small bowl.
- Roll cookies in powdered sugar. Cool completely, about 15 minutes.
- Roll in powdered sugar again. Cookies can be placed in an airtight container and freeze up to 3 weeks. Before serving, thaw the cookies and reroll them in powdered sugar.

Nutrition Facts



Properties

Glycemic Index:1.39, Glycemic Load:2.56, Inflammation Score:-1, Nutrition Score:0.91173913637581%

Nutrients (% of daily need)

Calories: 70.03kcal (3.5%), Fat: 4.46g (6.86%), Saturated Fat: 0.78g (4.89%), Carbohydrates: 6.8g (2.27%), Net Carbohydrates: 6.46g (2.35%), Sugar: 2.82g (3.13%), Cholesterol: 0mg (0%), Sodium: 50.57mg (2.2%), Alcohol: 0.05g (100%), Alcohol %: 0.47% (100%), Protein: 0.96g (1.91%), Vitamin A: 150.37IU (3.01%), Vitamin B1: 0.04mg (2.45%), Selenium: 1.59µg (2.27%), Folate: 8.51µg (2.13%), Iron: 0.3mg (1.64%), Manganese: 0.03mg (1.6%), Vitamin B2: 0.03mg (1.48%), Fiber: 0.34g (1.38%), Vitamin B3: 0.27mg (1.37%)