



Snowballs

2 cups almond flour
1 cup finely chopped walnuts
2 tbsp coconut flour
1 tsp baking powder
3/4 tsp coarsely ground cardamom
1/4 tsp salt
1/2 cup butter, softened
1/2 cup granulated erythritol
1 large egg
1 tsp vanilla extract
1/4 tsp stevia extract
3/4 cup powdered erythritol

Preheat oven to 325 degrees F and line 2 baking sheets with parchment paper. In a medium bowl, whisk together almond flour, chopped walnuts, coconut flour, cardamom, baking powder and salt.

In a large bowl, beat butter with granulated erythritol until light and fluffy, about 2 minutes. Beat in egg, vanilla and stevia extract. Slowly mix in almond flour mixture until dough forms.

Make 3/4 inch balls of dough and place on baking sheets about 1 inch apart. Bake 18 minutes or until just lightly golden brown.

In a medium bowl, place powdered sweetener. While cookies are still warm, place in sweetener and roll around to coat. Sprinkle remaining powdered sweetener over cookies as they cool. Makes 36 cookies.

Nutrition information per cookie: 85 calories, 2 grams protein, 8 grams fat, 2 grams carbohydrate, 59 mg sodium.

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