

MEXICAN WEDDING CAKE BITES



COOKIES

1 cup roasted cashew butter
½ cup Somersweet
2 tsp vanilla flavor
1 cup toasted pecans (blended into a meal)

SUGAR COATING

¼ cup Somersweet
¼ tsp cinnamon

On the stove over medium-low, toast the pecans (watch carefully to prevent burning). Once tasted, remove them to cool.

Place the cooled toasted pecans in the food processor and process into a meal.

With a hand blender, cream together the cashew butter, ½ cup Somersweet and vanilla flavor. Once the mixture is creamed, mix in the toasted pecan meal (I use my hands).

Form the dough into small rounds (about 1Tbs. each).

In a separate bowl, combine ¼ cup Somersweet with ¼ tsp. cinnamon.

Roll the rounds in the cinnamon/sugar mixture.

Place in the refrigerator to firm-up.

The cookies should keep in the fridge for a week.

<http://veggiegrettie.com/2011/06/11/mexican-wedding-cake-bites/>