

Vegan Mexican wedding cookies

Ingredients

- 2 cups cake flour
- 2 cups chopped pecans
- 1 cup coconut oil
- ½ cup confectioners' sugar
- ½ tsp vanilla extract



Directions

Preheat oven to 350 degrees. Mix cake flour, pecans, coconut oil, confectioners' sugar, and vanilla extract together in a bowl until mixture comes together and forms a soft dough. Roll dough into 1 inch balls and arrange 2 inches apart on a baking sheet. Bake in a preheated oven until the bottoms of the cookies are golden brown 10-12 minutes