

Matcha Snowball Cookies

Ingredients: *(Makes approximately 12 cookies)*

2 cups almond flour

$\frac{1}{2}$ cup butter *at room temperature*

1-1.5 cups powdered sugar *(for a softer cookie, use 1 cup of powdered sugar, for a more dense, tea cookie, use $\frac{1}{2}$ cup powdered sugar)*

2 tsp [Tenzo matcha](#)

1 tsp almond extract

$\frac{1}{2}$ cup chopped pecans

$\frac{1}{4}$ tsp salt

Supplies

Large bowl

Baking Sheet

Parchment Paper

1 gallon zip lock bag

Directions:

1. Preheat oven to 325 degrees. Place parchment paper on a baking sheet. Set aside $\frac{1}{4}$ cup of powdered sugar in a gallon zip lock bag.
2. Mix $\frac{1}{2}$ cup butter and 1 cup powdered sugar until a creamy consistency has formed. Add in 1 tsp almond extract and mix again.
3. Add in 2 cups almond flour and 2 tsp Tenzo matcha. Mix until dough forms.
4. Slowly fold in $\frac{1}{2}$ cup chopped pecans into the dough.
5. Roll the dough into 1 inch balls and place on the parchment paper lined baking sheet.
6. Bake at 325 for 7 minutes, or until tops are lightly golden brown.
7. Let the cookies cool completely. Once cooled, place 4 cookies at a time into the powdered sugar zip lock bag. Shake well so each cookie is coated with the powdered sugar. Remove the cookies from the bag and repeat with the remaining cookies.