

Butter Pecan Cookies



INGREDIENTS

- 1/2 cup [Erythritol](#), [Xylitol](#), or [Monk fruit](#). (*Monk fruit link goes to our favorite.*)
- 1/2 cup melted Grass Fed Butter
- 1 3/4 cup Almond Flour
- 2 Tbsp Coconut Flour
- 1/2 tsp Vanilla
- 1/2 tsp salt
- 1/2 cup chopped pecans (Toasted pecans adds a nice extra flavor.)

DIRECTIONS

1. Preheat oven to 325F and line 2 baking sheets with parchment paper
2. In large bowl, beat butter and sweetener until light and fluffy
3. Add remaining ingredients EXCEPT pecans, beat until well combined
4. Stir in pecans
5. Roll dough into 1 inch balls and place a few inches apart on cookie sheets
6. Flatten balls slightly with palm of your hand
7. Bake 5 minutes, then remove from oven. Using flat-bottom glass, flatten cookies to about 1/4" thick
8. Return to oven and bake for another 10-12 minutes until edges are golden brown.