



# Russian Tea Cakes

These Keto Russian Tea Cakes are the perfect classic Christmas cookie. They're also delicious all year long! Our families have been making these as long as I can remember, but now we have a keto option to enjoy. They go by many different names - Mexican Wedding Cakes, Russian Tea Cakes, Pecan Dreams.... What do you call them?

## Recipe:

1.5 Cups Almond Flour  
1/3 Cup Sweetener  
1 Cup Pecans (or walnuts) chopped  
1/2 Cup Butter  
1 tsp Vanilla

Bake at 350 Degrees for 12-14 minutes

Let cool, roll in powdered sweetener

Enjoy!

Serving Size: Makes 32. Macros are for 2 cookies.

Macros calculated using Pecans

Macros: Calories: 144 Fat: 14, Carbs: 3g, Fiber: 2g, (Net Carbs: 1g), Protein: 3g



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