

Gluten Free Italian walnut cookies

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Hello Everyone!!! I didn't think gluten free and Italian cookies could be in the same sentence. Not only are these Italian walnut cookies gluten free, there is no flour or butter in these nutty cookies. Oh and the best part this cookie recipe only needs five ingredients, if you count the powder sugar they are rolled in!!!

Three tips for success when making gluten free Italian walnut cookies

First start with fresh high -quality walnuts and other ingredients. using fresh walnuts will enhance the flavor and texture of your cookies.

Second insure that the walnuts are finely ground to incorporate them evenly into the dough. This will prevent large chunks from affecting the texture of the cookies and ensure a consistent taste in every bite.

And lastly you can adjust the amount of sugar in this gluten free Italian walnut cookie recipe to fit your lifestyle and taste. Experimentation with different ratios will help you find the perfect balance for your taste preference.

And please don't forget to tag me on Instagram if you make these gluten free Italian walnut cookies. I love hearing from you. It's my favorite part!!!

Ingredients

- 3 cups finely ground walnuts
- 1 1/3 cups of sugar
- 2 Tablespoons vanilla extract
- 2 egg whites slightly beaten
- powder sugar for rolling walnut half for decoration

Instructions

1. Start by grinding the walnuts in a food processor until very fine
2. stir in the sugar and vanilla and pulse until well combined
3. add the egg whites
4. Drop by tablespoon in powder sugar
5. With the tablespoon place on a parchment covered cookie sheet
6. place a walnut half in the center
7. Bake in a preheated 350-degree oven for seven to 10 minutes. Enjoy!!!!