

## Pecan Swirl Cookie Bites



### Ingredients

- ½ cup unsalted butter
- ½ cup (no sugar added) applesauce
- ½ cup powdered sugar
- 1 Tbsp. water
- 1 tsp. vanilla
- 1 cup whole-wheat flour
- 1 cup all-purpose flour
- 1 cup chopped pecans
- ½ cup powdered sugar
- 1 Tbsp. cinnamon
- flour

### Directions:

1. Preheat oven to 325 degrees.
2. In a large bowl, beat unsalted butter and applesauce with a mixer until combined. Add the ½ cup powdered sugar, vanilla, and water until well combined.
3. Slowly add the flour and pecans to the large bowl, and mix well with a wooden spoon.
4. Use the flour to keep the dough from sticking to your hands. Roll the dough into 1-inch balls. Place on ungreased cookie sheet and bake for about 22-25 minutes or until bottoms are a light brown.
5. Allow the cookies to cool completely. Place the cookies, ½ cup powdered sugar and cinnamon into a Ziplock bag. Lightly toss the cookies until covered.
6. Enjoy!

*Yield 36 servings, serving size: 2 cookies. Calories: 150.  
Fat: 8.3 g. Cholesterol: 26 mg. Sodium 1 g. Carbohydrates: 17 g.  
Fiber: 1.4 g. Sugar: 7.3 g. Protein: 1.6 g.*

*\*These facts may vary based on size, amount, and brand use. This information is only a guide.*