

Gluten Free Nut Puffs

1 stick (1/2 cup) of Butter, softened and beaten.

Blend in

2 TBS of Sugar

1 tsp of Vanilla or Almond Extract

Dash of Salt (optional)

Mix separately

1 cup of Greenwillow Grains Buckwheat Flour with

1 cup of Nuts, finely chopped.

Combine with Butter Mixture

Roll into balls and bake at 350 degrees for 8 to 10 minutes until bottom edge is Golden Brown. Cool and roll cookies in Powdered Sugar.

