

Chocolate Chip Cookies

INGREDIENTS

¾ cup Almond Flour (90 g)
3 tbsp Erythritol (40 g)
3 tbsp Coconut Flour (20 g)
4 tbsp Butter (60 g)
1 Egg (50 g)
1 oz 85% Chocolate (30 g)
½ tsp Baking Soda
1 tsp Vanilla Extract
Pinch of Salt

NUTRITION (per serving)

Number of Servings - 10
133 Calories
Fat - 12 g
Protein - 3 g
Carbohydrate - 4 g
Fiber - 2 g
Sugar - 1 g
NET CARBS - 2 g

DIRECTIONS

1. Let the butter and egg come to room temperature, then mix together with the Erythritol sweetener and vanilla extract
2. In a separate bowl, combine the dry ingredients and make sure they are evenly distributed
3. Chop the chocolate bar into chip-sized pieces.
4. Stir together the dry and wet ingredients with chocolate into a dough
5. Using a spoon or ice cream scoop, place 10 cookies on a parchment-lined baking sheet
6. Bake at 350 °F for 12-15 minutes until the edges just begin to brown

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