



Keto Chocolate Chip Cookies

INGREDIENTS

1 ½ cups Good Graces gluten-free almond flour
1 tbsp gluten-free white rice flour
1 tsp Hy-Vee baking powder
½ tsp Hy-Vee kosher salt
¾ cup Swerve brown sugar replacement
¾ cup Full Circle Market organic creamy almond butter
¼ cup Wholesome allulose zero-calorie sweetener
2 Hy-Vee large eggs
2 tbsp Full Circle Market organic refined coconut oil
1 tsp vanilla extract
½ cup Lily's no-added-sugar semisweet style baking chips

PREPARATION

- 1** Whisk together almond flour, rice flour, baking powder, and salt in a large bowl; set aside.
- 2** Beat brown sugar replacement, almond butter, allulose sweetener, eggs, coconut oil, and vanilla in a large mixing bowl with an electric mixer on medium for 2 minutes or until smooth and creamy. Slowly beat in almond flour mixture; beat on medium for 2 minutes, scraping side of bowl occasionally. Stir in baking chips. Cover and refrigerate 30 minutes.
- 3** Preheat oven to 350°. Line 2 large rimmed baking pans with parchment paper. Drop about 2 tablespoons dough 2-inches apart in prepared baking pans; gently press down each to flatten slightly.
- 4** Bake 10 to 12 minutes or until edges are lightly browned. Cool in pans for 2 minutes. Transfer cookies to wire rack and cool completely.

NUTRITION FACTS

Calories: 110
Total Fat: 20g
Saturated Fat: 2.5g
Trans Fat: 0g
Cholesterol: 15mg

Sodium: 80mg
Carbohydrates: 14g
Fiber: 3g
Sugar: 1g
Protein: 3g