



Keto Salted Brownie Cookies

Active Time: 10 minutes | Total Time: 25 minutes | Serves: 12

Nutrition Information Per Serving

136 calories, 13.47 g carbohydrate, 2.86 g fiber, 2.11 g NET carbs, 4.39 g protein, 12.1 g fat

Ingredients

- 8 Tbsp(s) Wholesome Sweeteners Organic Zero
- 20 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 1 ounce Lily's Dark Chocolate Chips
- 1/4 cup(s) organic cocoa powder
- 2 tsp(s) organic vanilla extract
- 1 1/2 cup(s) blanched almond flour
- 2 large(s) pastured eggs
- 4 Tbsp(s) grass-fed butter, melted

Preparation

1. Preheat oven 350 F. Line a baking sheet with unbleached parchment paper.
2. In a medium bowl, whisk together the dry ingredients.
3. In another bowl, whisk together the eggs, melted butter, vanilla extract and stevia.
4. Add dry ingredients to wet, gently stirring to combine.
5. Scoop batter by heaping tablespoons onto lined pan, leaving about 2 inches between them.
6. Transfer to oven and bake 13-14 minutes or until cookies have a glossy sheen and are a bit puffy.
7. Transfer baked cookies to a wire rack to cool.

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