



## Chewy Keto Peanut Butter Cookies

Active Time: 15 minutes | Total Time: 1 hour | Serves: 12

### Nutrition Information Per Serving

153.7 calories, 5.94 g carbohydrate, 1.23 g fiber, 1.71 g NET carbs, 3.42 g protein, 14.89 g fat

### Ingredients

- 3/4 cup(s) Miracle Mix
- 4 Tbsp(s) Keto Sweet
- 8 Tbsp(s) grass-fed butter
- 1 large pastured egg
- 2 tsp(s) organic vanilla extract
- 6 Tbsp(s) organic peanut butter

### Preparation

1. In a medium bowl using a hand mixer or in the bowl of a stand mixer, add the room temp butter or coconut oil and Keto Sweet. Mix at medium speed until it comes together.
2. Add the peanut butter and vanilla and beat well to fully incorporate. Add the egg and mix on low to incorporate. Pour in the Miracle Mix and blend until well combined. Transfer to the refrigerator to chill for 30 minutes.
3. Preheat oven to 350 F. Grease a baking sheet.
4. Scoop chilled dough and roll into golf ball sized balls. Place on the prepared cookie sheet about 2 inches apart. Press the cookies with the palm of your hand to flatten.
5. Transfer to the oven and bake 13-15 minutes or just until the middle of the cookies look set.&nbsp;
6. Let cool completely on a baking sheet. They will continue to firm and crisp as they cool.&nbsp;
7. Store in an airtight container in the refrigerator for up to 1 week.&nbsp;

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