



Bakehouse-Style Keto Chocolate Chip Cookies

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

Nutrition Information Per Serving

206.7 calories, 17.1 g carbohydrate, 4.7 g fiber, 3.4 g NET carbs, 3.62 g protein, 19.82 g fat

Ingredients

- 6 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/2 cup(s) Miracle Mix
- 6 ounce(s) Lily's Dark Chocolate Chips
- 10 Tbsp(s) grass-fed butter
- 4 Tbsp(s) salted almond butter
- 1 large pastured egg
- 1 tsp organic vanilla extract
- 1 large egg yolk
- 3 tsp(s) gelatin

Preparation

1. In a medium bowl using a hand mixer or in the bowl of a stand mixer, add the room temp butter and erythritol. Mix at medium speed until it comes together.
2. Add the almond 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. Pour in the chocolate chips and stir to distribute evenly. 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.
6. Let cool completely on a baking sheet. They will continue to firm and crisp as they cool.
7. Store in an airtight container in the refrigerator for up to 1 week.

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