



## Keto Thin Mint Cookies

Active Time: 45 minutes | Total Time: 1 hour | Serves: 40

### Nutrition Information Per Serving

51.3 calories, 4.46 g carbohydrate, 1.38 g fiber, 0.83 g NET carbs, 1.15 g protein, 4.89 g fat

#### Ingredients

- 1 1/2 cup(s) Miracle Mix
- 3 tsp(s) Simply Organic® Peppermint Flavor
- 3 ounce(s) Lily's Dark Chocolate Chips
- 8 Tbsp(s) Keto Sweet
- 8 Tbsp(s) organic cocoa powder
- 2 large(s) pastured eggs
- 6 Tbsp(s) virgin coconut oil

#### Preparation

1. Preheat the oven to 225 F. Line two baking sheets with unbleached parchment paper.
2. In a large bowl, combine Miracle Mix, Keto Sweet, cocoa powder, 4 Tbsp. melted coconut oil, 1 tsp. peppermint extract and eggs. Stir to form a dough. Transfer to freezer to chill for 10 minutes.
3. Roll dough between two pieces of parchment paper to about  $\frac{1}{4}$  inch thick. Remove top piece of parchment.
4. Using a 2-inch diameter cookie cutter, cut out circles and place on prepared baking sheet. Repeat with remaining dough.
5. Bake cookies until firm, about 50-55 minutes. Let cookies remain in oven to continue to crisp.
6. For the coating, use a double boiler or place a metal bowl over a pot of gently simmering water (don't allow the bowl to touch the water). Add remaining coconut oil and chocolate chips, stirring until smooth. Remove from heat and stir in remaining peppermint extract.
7. Dip cookies into chocolate, using two forks or tongs to fully coat cookie. Place dipped cookies on waxed paper and transfer to freezer to set. Dip the cookies a second time in the melted chocolate, return to parchment paper and chill in the freezer to set.
8. Store in an airtight container in the refrigerator.

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