

## Chocolate Chip Cookies

### INGREDIENTS

6 tbsp Almond Butter (95 g)  
5 tbsp Butter (70 g)  
1 Egg (50 g)  
¼ cup Coconut Flour (28 g)  
¼ cup 85% Chocolate Chips (40 g)  
¼ cup Swerve Erythritol (40 g)  
1 tsp Vanilla Extract  
½ tsp Baking Soda  
⅛ tsp Stevia Extract Powder  
Pinch of Salt

### NUTRITION (per serving)

Number of Servings - 10  
154 Calories  
Fat - 14 g  
Protein - 4 g  
Carbohydrate - 5 g  
Fiber - 2 g  
Sugar - 1 g  
**NET CARBS - 3 g**

### DIRECTIONS

1. Preheat oven to 350 °F
2. In a small saucepan, melt the butter and almond butter on low heat
3. In a large bowl, combine the coconut flour, chocolate chips, erythritol, baking soda, stevia, and salt
4. Mix an egg and vanilla extract into the wet ingredients
5. Stir together the dry and wet ingredients into a dough
6. Scoop 10 cookies onto a parchment-lined baking sheet
7. Bake for 12-15 minutes until the edges just begin to brown

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