

KETO CHOC MAC COOKIES

Preparing Time: 20 Minutes

Cooking Time: 30 Minutes

Servings: 12

INGREDIENTS

- 110 g almond flour
- 80 g cocoa powder
- 2 g salt
- 2 g baking soda
- 86 ml macadamia nut oil
- 130 g erythritol
- 5 ml vanilla essence
- 1 large egg
- 50 g chocolate chips
- 10 roasted macadamia nuts

INSTRUCTIONS:

1. Preheat oven to 150°C.
2. In a medium bowl, whisk together the dry ingredients.
3. In a separate large bowl, mix the macadamia oil, erythritol, and vanilla extract until well combined.
4. Beat the egg into the wet ingredients until the mixture is smooth. Gradually add the dry ingredients to the wet ingredients and mix until well combined.
5. Stir in the chocolate chips and chopped-up roasted macadamia nuts.
6. Drop spoonfuls of the dough onto a baking sheet lined with parchment paper. Leave spaces in between.
7. Bake the cookies for 20 minutes, until the edges are slightly crispy.
8. Remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
9. Serve and enjoy.

