Keto Ginger Snap Cookies

Servings	24
Preparation Time	20 Mins
Cooking Time	30 Mins
Total Time	50 Mins

Nutrition Information

Calories	80.82
Protein	2.65
Protein Serve	0.00
Carbohydrates	1.25
Fat	7.25

Ingredients

- 2.00 cups Almond Flour
- 0.33 cup Butter
- 1.00 tsp Cinnamon (heaped)
- 0.13 tsp Cloves (ground)
- 1.00 whole Egg White
- 0.33 cup Erythritol or Lakanto Brown Sweetener (brown sugar replacement)
- 2.00 tsp Ginger (ground, heaped)
- 2.00 tbsp Lanko Golden Sweetener (raw sugar replacement)
- 1.00 tbsp Natvia Sugar-free Maple Syrup (optional)
- 0.13 tsp Nutmeg (ground)
- 1.00 pinch Salt

Instructions

1. Preheat oven to 180°c and line baking tray with baking paper.
2. In a medium-large mixing bowl, combine the almond flour, lakanto golden sweetener (or erythritol), ground ginger, cinnamon, cloves and nutmeg. Pour in sugar-free maple syrup is using and add a pinch of salt.
3. Add in the softened butter and using a handheld mixer to beat mixture until it forms a crumbly dough-like mix.
4. In a seperate smaller bowl, beat the egg white until it forms soft white peaks, then combine with the dough mix.
5. Roll out the dough between two sheets of baking paper and place in freezer for 10-12 minutes (or fridge for 25 minutes)
6. Using a cookie cutter cut out 24 cookies and place on the tray using a spatula.
7. Bake in oven for 8-10 minutes until edges are browned.
8. Sprinkle Lakanto Golden Sweetener (raw sugar replacement) on each cookie
9. Let sit on baking tray for 2 minutes before place cookies onto a cooling rack. Once cooled completely, store in an airtight container for up to 1 week.