

Keto Egg-Free Nut Butter Cookies

Calories: 158.3 kcal

Servings: 8

Time: 25 Mins

Ingredients

- 0.25 cup Almond Butter
- 1.00 cup Almond Flour
- 0.75 tsp Baking Soda
- 0.25 cup Monkfruit sweetener or erythritol
- 0.13 tsp Salt
- 0.25 cup Tahini

Instructions

1. Preheat oven to fan-bake 180°C (350°F). Line an oven tray with a piece of parchment paper. Set a timer for 10 minutes.
2. Add all the ingredients into a large mixing bowl. Combine with a wooden spoon until a ball of cookie dough forms.
3. Divide dough into 8 large, or 12 small cookies. Place each ball of cookie dough spread out evenly on the tray. Flatten slightly with your hand, then use a fork to create a fork print on top of the cookies.
4. Bake for 10 minutes or until sides are golden. The cookies look uncooked and very soft after baking. This is how we want them.
5. Remove tray from the oven and let cool for at least 10 minutes at room temperature. This allows the cookies to harden.
6. Now the cookies are a bit harder, transfer to a cooling rack to cool down for a further 10 minutes. If you prefer harder cookies, let cool for a longer time. They will end up crunchy, hard and buttery.