



Chocolate Covered Peanut Butter Cookies

These were a hit with the whole family. It makes a big batch, but they're perfect for the freezer!

Here are the Ingredients You'll Need:

- 1 1/2 C Peanut Butter
- 3/4 C Coconut Flour
- 2 squirts of Stevia
- 1 tsp Vanilla
- Pinch of Salt
- 1/4 C Swerve minus 1 Tablespoon (we prefer powdered)
- 1 1/2 C Chocolate Chips (to melt)
- 1 T Coconut oil or butter, softened



Recipe:

- Combine all ingredients together. Roll into balls, flatten and freeze for about an hour. Melt chocolate and butter. Dip cookies in and let dry on parchment paper! Freeze leftovers.

The Keto Dad Tips:

- Try rolling them a little flatter for a smaller portion
- If you're looking to save on carbs, halve the chocolate. You can even just drizzle it on if you'd prefer.
- Combining powdered Swerve and liquid stevia reduces the aftertaste
- You can substitute with any nut butter!

Serves: 24 cookies

Macros: Calories: 125, Fat: 9g, Carbs: 6g, Fiber: 3g (Net Carbs 3), Protein: 5g

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