



Coconut Snowball Cookies

It's no secret that Boss Babe LOVES coconut. Ask her to make a Keto dessert recipe, and it will probably have coconut and at least a little chocolate in it! Bonus points if you just mix all the ingredients together at once! This coconut snowball cookie checks all the boxes AND uses a unique ingredient for sweetener!

The best part? Each cookie is only 1 net carb! So grab the ingredients, roll some snowballs, and enjoy!

Recipe:

½ C Shredded Unsweetened Coconut
⅔ C Almond Flour
¼ C Maple Syrup
½ teaspoon Vanilla
3 tablespoons Softened Coconut Oil or butter
3 tablespoons Chocolate Chips



Mix it all together! Bake at 200 degrees for 12 min. Turn off the oven, leave in for an additional 15 min. We prefer them cool from the fridge, but they can be eaten warm as well!

The Keto Dad Tips and Tricks:

- We use either Lakanto Syrup or ChocZero Syrup for the maple syrup.
- We love Lily's Chocolate Chips!
- After cooking, we keep them in the fridge for up to a week.
- If you want to make them fresh, roll them in a ball and keep them in the freezer. Pull out the ones you want to bake!

Serving size: 2 (makes 25 cookies)

Calories: 88, Fat: 8g, Carbs: 3g, Fiber: 1g, (Net Carbs 2) Protein: 2g

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