



Keto Double Chocolate Cookies

These Double Chocolate Chip cookies are made with chocolate chips and cacao powder. They're absolutely AMAZING and believe it or not they're KETO!

Recipe:

1/2 Cup Melted Butter
3/4 Cup Sweetener
2 Large Eggs (Whisked)
1 tsp Vanilla
1 Cup Almond Flour
1/4 Cup Coconut Flour
1/2 Cup Cacao Powder
2 tsp Baking Powder
1/2 tsp Pink Salt
1/2 tsp Xanthan gum
1/3-1/2 Cup Chocolate Chips



Bake at 350 Degrees 12-15 Minutes

The Keto Dad Tips and Tricks:

- Prep the dough ahead of time, use scoop to portion and place in freezer until you're ready to bake.
- Any Keto friendly chocolate chips will work. Dark Chocolate is often the best
- Cook on parchment paper if your cookie sheets stick
- We prefer to use sweetener blends like this [Whole Earth blend](#) on Amazon!

Makes 18 Cookies, Serving Size: 1 Cookie

Macros: Calories: 98 Fat: 9g, Carbs: 2g, Fiber: 1g (Net Carbs 1) , Protein: 2g

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