



Keto Peanut Butter Blossom Cookies

Keto Peanut Butter Blossom Cookies are easy to make and one of my new favorite Keto Christmas cookies! We swapped out my wife's old family recipe with Keto ingredients and used Keto chocolate chips instead of Hershey Kisses.

Make these for your next cookie exchange . . . or any time of the year!

Recipe:

Cream:

½ C Butter

½ C Peanut Butter

½ C Brown Sweetener (or half brown sweetener and half regular!)

Add:

1 Egg

1 tsp Vanilla

Add: 1 tsp Baking Soda

½ tsp Salt

1 ¾ C Almond Flour



Roll into balls, then roll in sweetener (we used Monk Fruit)

Bake at 325 for 10 minutes, add chocolate chips on top, and bake for 1 more minute.

The Keto Dad Tips and Tricks:

- We've used Lily's and Choc Zero chocolate chips.
- Refrigerate the dough first to make it easier to roll them into balls.
- The most common "brown" sweeteners we've used are Sukrin Gold and Swerve Brown.
- We rolled them in Monk Fruit (be careful if you use a sweetener with Stevia in it - they are more concentrated!)

Makes 30 Balls, Serving size 2

Calores: 187, Fat: 17g, Carbs: 5g, Fiber: 2g, (Net Carbs 3) Protein: 6g

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