



Keto Peanut Butter Cookies

These Peanut Butter Cookies are so easy to make and our whole family loves them. They're so simple and the flavor is exactly what you'd expect! Peanut butter and chocolate chips! YUMMMM!

Recipe:

1 Egg
1/2 tsp Baking Soda
1/2 Sweetener
1 tsp Vanilla
1 Cup Peanut Butter
Pinch of salt
1/4 C Chocolate Chips (Keto friendly)

Directions: Mix ingredients together, batter may seem dry, but it presses together well!

Use a [cookie scoop](#) to make balls onto a greased cookie sheet or parchment paper.

Bake at 350 degrees for 12 minutes

Keto Dad Tips and Tricks:

- Prep the dough ahead of time, use a scoop to portion and place in the freezer until you're ready to bake.
- Any Keto friendly chocolate chips will work.
- When choosing a peanut butter, grab one WITHOUT added sugars or oils!
- Makes 24 Cookies, Serving Size: 2 Cookies

Macros: Calories: 126, Fat: 10, Carbs: 5g, Fiber: 2g (Net Carbs 3), Protein: 6g



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