

Keto choc mac cookies



Preparing
20 Minutes



Cooking
30 minutes



Serving
12

Ingredients

110 g almond flour
80 g cocoa powder
2 g salt
2 g baking soda
86 ml macadamia nut oil
130 g erythritol

5 ml vanilla essence
1 large egg
50 g chocolate chips
10 roasted macadamia nuts



Method

1. Preheat oven to 150°C.
2. In a medium bowl, whisk together the dry ingredients.
3. In a separate large bowl, mix the macadamia oil, erythritol, and vanilla extract until well combined.
4. Beat the egg into the wet ingredients until the mixture is smooth. Gradually add the dry ingredients to the wet ingredients and mix until well combined.
5. Stir in the chocolate chips and chopped up roasted macadamia nuts.
6. Drop spoonful's of the dough onto a baking sheet lined with parchment paper. Leave spaces in between.
7. Bake the cookies for 30 minutes, until the edges are slightly crispy.
8. Remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
9. Serve and enjoy.