
Gingerbread Star Keto Cookies

1g net carb per serving (2 cookies) - 68 calories



Low Carbe Diem
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Servings: 25

4 c almond flour
1 c stevia (or equiv), granulated
2 tbsp ginger, ground
1 tbsp cinnamon, ground
2 tsp baking powder
1/2 tsp sea salt
1/2 tsp cloves, ground
2 lg eggs
1/4 c unsalted butter, melted
2 tbsp molasses, dark
1 1/2 tsp vanilla

Preheat your oven to 275 F. Line two baking sheets with parchment paper.

Whisk together In a large bowl: almond flour, stevia, ginger, cinnamon, baking powder, sea salt and cloves.

Stir in eggs, butter, molasses and vanilla, just until dough comes together.

Place half the dough on a large piece of parchment paper. Top with another piece of parchment paper. Roll the dough into a thin sheet, about 1/4 inch thick.

Press cookie cutters into dough, cutting into desired shape. Gently loosen the dough from the cookie cutter, lifting with a spatula, and place onto prepared baking sheets.

Combine scraps and re-roll, cutting out more cookies until no dough is left. Repeat with second half of dough.

Bake 20 minutes (until golden brown) and firm to the touch.

Remove, let cool 5 minutes on the baking sheet, then transfer to a wire rack until cool.

TIP: For crispy cookies, bake at 225 F, 50 to 60 minutes. Remove from oven and let cool completely on the baking sheet.

Per Serving: 68 Calories; 6g Fat (75.3% calories from fat); 2g Protein; 2g Carbohydrate; 1g Dietary Fiber.