

February: Recipe of the Month “Almond Crescent Cookies” | 2016

Cookies – Low Carb Gluten Free

Nobody will believe that these amazing keto almond crescent cookies are low carb, egg free, and gluten free! I won't tell if you don't!

Serves: 12 cookies

Ingredients

- 1 stick salted butter, softened (1/2 cup)
- pinch of kosher salt
- ¼ cup Natvia
- ½ tsp vanilla extract
- 1 tsp almond extract
- 2 cups almond flour
- ½ cup sliced almonds



Instructions

1. Beat the butter, salt, and sweetener until fluffy. Add the vanilla and almond extracts and blend well.
2. Add the almond flour and beat until just blended to a stiff dough.
3. Divide the dough into 12 balls.
4. Roll each ball into a 3 inch log.
5. Spread the sliced almonds onto a clean surface and crush slightly into smaller pieces with the heel of your hand.
6. Roll the logs in the almond pieces and then bend the two ends in and pinch slightly to create a crescent shape. (see photo above)
7. Place the almond crescents on a parchment lined cookie sheet and bake in a preheated 350 degree (F) oven for 15 minutes. Remove and cool before serving.

Notes

Approx. nutrition info per cookie: 185 calories, 11g fat, 2.5g net carbs, 5g protein