



KETO//KREME

COOKIES

Ingredients

2 PACKETS OF KETO//KREME
5 EGG WHITES
1 TSP VANILLA
1/2 TSP STEVIA SWEETENER
2 CUPS OF COCONUT

Directions

Preheat the oven to 375 degrees and lightly grease a muffin pan.

Beat the egg whites until they go frothy and hold their peak when you lift the spoon out.

Now add the KETO//KREME, vanilla, sweetener, and coconut then gently fold into the egg whites. The goal is to combine without losing the texture of the egg whites.

Scoop the mix into your muffin tray, 1 scoop per cookie. Now place the tray into your preheated oven, then immediately reduce the temperature to 325 degrees. Cook for approximately 12 minutes, until they look fluffy and golden.

Let them cool for 5 minutes in the tray then enjoy them warm with your KETO//KREME Ice Cream!

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