

# The Keto Snacks Cookbook (Physical)

**The Keto Snacks Cookbook** is filled with 78+ Keto-friendly recipes, including:

- Chocolate Fudge
- Chicken Nuggets
- Meatball Pizza Bites
- Mini Pecan Pies
- Cookies
- and more... all 100% Keto!

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Certainly! Here's a simple recipe for keto-friendly snacks: Cheesy Bacon Keto Snacks.

## Ingredients:

- 1 cup shredded mozzarella cheese
- 1/2 cup almond flour
- 2 slices of cooked bacon, crumbled
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/4 teaspoon red pepper flakes (adjust to your spice preference)
- Salt and black pepper to taste
- Cooking spray (for greasing)
- Optional: Ranch or sour cream for dipping

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Instructions:

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper or a silicone baking mat. Lightly grease it with cooking spray
2. In a microwave-safe bowl, add the shredded mozzarella cheese and almond flour. Microwave in 20-second intervals, stirring in between, until the cheese is melted and you can easily combine them into a dough-like consistency. This should take about 1-2 minutes.
3. Once the cheese and almond flour are well combined, add in the crumbled bacon, garlic powder, onion powder, dried oregano, dried basil, red pepper flakes, salt, and black pepper. Mix everything together until it forms a uniform dough.
4. Divide the dough into small portions and roll them into balls or press them into your desired snack shapes (e.g., rounds, squares, or sticks). Place them on the prepared baking sheet, leaving some space between each.
5. Bake in the preheated oven for 10-12 minutes or until the snacks turn golden brown and crispy. Keep an eye on them to avoid overcooking.
6. Remove the keto snacks from the oven and allow them to cool for a few minutes on the baking sheet. They will firm up as they cool.
7. Serve your cheesy bacon keto snacks with a side of ranch or sour cream for dipping, if desired.

These keto snacks are not only delicious but also low in carbohydrates, making them a great option for those following a ketogenic diet. Enjoy your homemade keto snacks!

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