

KETO BISCUITS (5-INGREDIENT ALMOND FLOUR BISCUITS)

You'll love these easy, buttery low carb keto biscuits! This almond flour biscuits recipe has just 5 simple ingredients and 2.5g net carbs.



Find the full recipe, including tips, step-by-step photos, and storage instructions, and save it in your account at:
<https://www.wholesomeyum.com/recipes/paleo-almond-flour-biscuits-low-carb-gluten-free/>

🕒 **Prep:** 10 minutes 🕒 **Cook:** 15 minutes

🕒 **Total:** 25 minutes

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Servings: (adjust to scale recipe)

INGREDIENTS

- ☐ 2 cup Wholesome Yum Blanched Almond Flour
- ☐ 2 tsp Baking powder
- ☐ 1/2 tsp Sea salt
- ☐ 2 large Eggs (whisked)
- ☐ 1/3 cup Unsalted butter (measured solid, then melted; can use ghee or coconut oil for paleo or dairy-free)
- ☐ 1/4 cup Sour cream (optional, can omit or use coconut cream for paleo or dairy-free)

INSTRUCTIONS

- 1 Preheat the oven to 350 degrees F (177 degrees C). Line a baking sheet with parchment paper.
- 2 Mix dry almond flour, baking powder, and sea salt together in a large bowl. Stir in whisked egg, melted butter, and sour cream, if using (optional).
- 3 Scoop tablespoonfuls of the dough onto the lined baking sheet (a cookie scoop is the fastest way). Form into rounded biscuit shapes (flatten slightly with your fingers).
- 4 Bake for about 15 minutes, until firm and golden. Cool on the baking sheet.

Serving size: 1 biscuit

Recipe from [The Easy Keto Cookbook](#).

Nutrition Facts

Amount per serving. Serving size in recipe notes above.

| | | | |
|----------|-------|-------------|------|
| Calories | 173 | Total Carbs | 4.5g |
| Fat | 16.2g | Net Carbs | 2.5g |
| Protein | 5.2g | Fiber | 2g |
| | | Sugar | 0.8g |

Nutrition facts are provided as a courtesy. Have questions about calculations or why you got a different result? Please see our [nutrition policy](#).

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