

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: 12 (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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