



## Keto Double Chocolate Chip Cookies

Yum

Votes: 11

Rating: 4.64

You:

A super chocolately double chocolate chip cookie

Course [Dessert, Snack](#)Cuisine [American, General](#)

Keto Recipes

[Keto Desserts](#), [Keto Snacks](#), [Vegetarian Keto Recipes](#)

Servings

10 SERVINGS

Prep Time

10 MINUTES

Cook Time

15 MINUTES

### Ingredients

- 100 grams [Almond Flour I use this](#)
- 100 grams [Peanut Butter Order Online](#)
- 30 grams [Melted Butter](#)
- 20 grams [Unsweetened Cocoa Powder Order online](#)
- 1/2 Tsp [Baking Powder Order Online](#)
- 1 [Egg](#)
- 1/2 Tsp [Vanilla Extract Order Online](#)
- 100 grams [Sugar Free Chocolate Chips I use this](#)
- 75 grams [Erythritol \(Powdered\) Order online](#)

Servings:  servingsUnits: 

### Instructions

1. Start by sifting the dry ingredients, almond flour, cocoa powder, erythritol and baking powder in a bowl and set aside.  
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2. Melt the butter in a saucepan and cook on a low heat till it turns brown. Remove from the heat and once it cools a little add 100 gram of peanut butter and a tablespoon of water and mix well.  
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3. Then pour the brown butter peanut butter mixture into the dry ingredients along with the egg, vanilla extract and chocolate chips and mix well to form the cookie dough.  
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4. Weigh the entire cookie dough using your kitchen scale and divide the total weight by 10 to make 10 cookies. Roll the cookie dough into 10 equal balls.  
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5. Preheat the oven to 180C and then place a sheet of parchment paper or a silpat on your baking tray and place your cookie dough balls on it. Then press down on them and shape the cookies. You can make them as thin or thick as you like.  
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6. Then bake in the oven for about 12 minutes till the edges are starting to turn dark. Remove from the oven and allow them to cool completely. Unless you are like me in which case you can just wait till they are warm.  
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7. Enjoy your cookies. Store in an airtight container for weeks.