

Keto Chocolate Chip Cookies

- 2 ½ cups almond flour
- ½ cup unsalted butter
- 2 large eggs
- ½ cup swerve
- ½ cup dark chocolate chips
- ½ tsp salt
- ½ tsp baking soda
- 1 tbsp vanilla extract

Preheat oven to 350.

In a large bowl, combine almond flour, salt, baking soda and swerve, whisk well.

In a separate medium bowl melt your butter then combine with vanilla extract and eggs.

Mix your wet ingredients into your dry ingredients until a dough has formed.

Add your dark chocolate chips to the dough.

Add your dough to a baking pan and bake for 8-10 minutes.

Remove and let sit for 10 minutes.