

Cookie Dough Bites (GF, DF)

Recipe adapted from <https://www.delish.com/cooking/recipe-ideas/a19756323/cookie-dough-keto-fat-bombs-recipe/>

Ingredients:

- 8 tbsp. Organic Refined Coconut Oil, softened (when coconut oil is refined, it doesn't have a 'coconutty' taste)
- 1/3 c. Lakanto Monk Fruit Sweetener (Golden)
- 1/2 tsp. Organic Vanilla Extract
- 1/2 tsp. Pink Himalayan salt
- 2 c. Organic Almond Flour
- 2/3 c. Keto Friendly Dark Chocolate Chips (such as Lily's)

Instructions:

1. In a large bowl using a hand mixer, beat Coconut Oil until light and fluffy. Add Lakanto Monk Fruit Sweetener, vanilla and salt and beat until combined.
2. Slowly beat in almond flour until no dry spots remain, then fold in chocolate chips. Cover bowl with plastic wrap and place in refrigerator to firm slightly, 15 to 20 minutes.
3. Using a small cookie scoop, scoop dough into small balls. Store in the refrigerator if planning to eat within the week, or in the freezer for up to 1 month.