

Zucchini Bread Recipes

No-Bake Keto Cookies – Easy Low-Carb Treat

10 min Prep time	**5 min** Cook time	**15 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup almond flour
- [ ] 1/3 cup unsweetened cocoa powder
- [ ] 1/4 cup butter, melted
- [ ] 1/4 cup erythritol or monk fruit sweetener
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Optional Add-Ins

- [ ] 2 tbsp chopped walnuts
- [ ] 1 tbsp chia seeds

Instructions

1. In a medium bowl, whisk together almond flour, cocoa powder, sweetener, and salt until evenly combined.



2. Add melted butter and vanilla extract to the dry mix; stir until a sticky dough forms.



3. If using, fold in walnuts or chia seeds for extra texture.



4. Scoop tablespoon-size portions, roll into balls, and place on a parchment-lined tray. Chill for 15 minutes.



5 Serve as is, or drizzle with a tiny amount of melted dark chocolate for an indulgent finish.



Nutrition per serving

110 kcal	3 g	4 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure butter is fully melted but not hot, or it may cook the almond flour.
- Adjust sweetness to your taste; start with less and add more if needed.
- For a nut-free version, replace almond flour with coconut flour, but use a bit more moisture.