

Low Carb Paleo Almond Flour Biscuits Recipe (Gluten-free) - 4 Ingredients

This paleo almond flour biscuits recipe needs just 4 common ingredients & 10 minutes prep. These buttery delicious low carb biscuits will become your favorite!

Prep Time 10 minutes
Cook Time 15 minutes
Total Time 25 minutes

Servings 12 biscuits
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INGREDIENTS

- 2 cup Blanched almond flour
- 2 tsp Gluten-free baking powder
- 1/2 tsp Sea salt
- 2 large Egg (beaten)
- 1/3 cup Butter (measured solid, then melted; can use ghee or coconut oil for dairy-free)

INSTRUCTIONS

1. Preheat the oven to 350 degrees F (177 degrees C). Line a baking sheet with parchment paper.
2. Mix dry ingredients together in a large bowl. Stir in wet ingredients.
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.

RECIPE NOTES

Serving size: 1 biscuit

Video Showing How To Make Paleo Almond Flour Biscuits:

NUTRITION INFORMATION PER SERVING

Calories: 164 | Fat: 15g | Total Carbs: 4g | Net Carbs: 2g | Fiber: 2g | Sugar: 1g | Protein: 5g

Nutritional information is provided as a courtesy and we strive to keep it as accurate as possible. Carb count excludes sugar alcohols. Net carb count excludes both fiber and sugar alcohols, because these do not affect blood sugar in most people. We try to be accurate with this information, but please feel free to make your own calculations.

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NATURAL GLUTEN-FREE LOW CARB RECIPES

