



Keto Cowboy Cookies Recipe

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These are the original Keto Cowboy Cookies. You can't resist these big low carb cookies loaded with chocolate chips, coconut, and pecans!

Course Dessert
Cuisine American

Keyword keto cowboy cookies

Prep Time 15 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 24 cookies

Calories 199kcal

Ingredients

- ¾ cup butter softened
- 1 ¼ cup brown sugar substitute
- 2 large eggs room temperature
- 1 ½ teaspoons vanilla extract
- 2 cups blanched almond flour
- 2 tablespoons grassfed gelatin optional, adds chewiness
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsweetened flaked coconut
- 1 cup chopped pecans
- 1 cup dark chocolate chips, sugar-free

Instructions

1. Preheat the oven to 325°F and line 2 cookie sheets with silicone mats or parchment paper. Set the oven racks to the second highest and second lowest positions in the oven.
2. In a large bowl, beat the butter with the sweetener until light and fluffy, about 2 minutes on medium high. Beat in the eggs and vanilla until well combined.
3. Add the almond flour, gelatin, baking powder, baking soda, and salt. Beat until just mixed together. Stir in the coconut, pecans, and the chocolate chips.
4. Form the dough into 2-inch balls and space at least 3 inches apart on the cookie sheets. Press the balls down with the heel of your hand to about ¾ inch thick. These cookies will spread so give them room!
5. Bake 15 to 20 minutes, until the edges are golden brown, switching the pans and rotating them halfway through. Let cool completely on the pans.

Notes

Storage Information: Store the cookies in a covered container on the counter for up to 5 days, or in the fridge for up to 10 days. You can also freeze them for several months.

Nutrition

Serving: 1 cookie | Calories: 199kcal | Carbohydrates: 6.7g | Protein: 4.3g | Fat: 17.8g | Fiber: 4.4g

By Carolyn Ketchum of All Day I Dream About Food