Chewy Keto Chocolate Chip Cookies

**Servings: 28 Prep Time: 15 mins Cook Time: 10-15 mins**

1 2/3 cup (200g) Cashew or (187g) Almond Flour

1/3 cup (40g) Lupin Flour

1/3 cup (43g) Coconut Flour

1/3 cup Sugar-Free Maple Syrup

1/4 cup Brown Swerve Sweetener

1/4 cup Granular Sweetener or 1/8 cup Pyure Sweetener (It has a 2:1 sweetness ratio)

1/4 cup of Butter Flavored Coconut Oil

1 Egg, lightly beaten

1 tsp Vanilla Extract

1/2 tsp Maple Extract\* (optional)

1 tsp Salt

1 tsp Baking Soda

1/4 tsp Xanthan Gum

1/2 tsp Beef Gelatin Powder

1 cup Lily’s Semi-Sweet Chocolate Chips

Special Equipment:

Kitchen Aid Stand Mixer or Hand Mixer

Preheat oven to 350 degrees.

Start off by creaming together the butter flavored coconut oil, egg, sugar-free maple syrup, brown swerve, granular sweetener, vanilla, maple extract (if using).

In another bowl, sift the cashew flour or almond flour, lupin flour, and coconut flour. Add the baking soda, xanthan gum, and beef gelatin, then mix well.

Fold the chocolate chip into your dry of the ingredients. Next, add your dry ingredients to your wet mixture. Using the paddle attachment on the Kitchen Aid Stand Mixer, mix until it forms a nice batch of thick cookie dough. You can also do this with a hand mixer.

Using a cookie scoop, place your dough on a cookie sheet. Flatten them just a little, until they have a flat top and look like disks. Bake them in the oven for 10 -15 mins. Eat them warm or let them cool on a rack and store in a cookie jar.

**Nutritional Facts for 1 cookie made with cashew flour:** 90.8 Calories, 2.8 Net Carbs, 7.6g Fat, 2.7g Protein.

**Nutritional Facts for 1 cookie made with almond flour:** 90.8 Calories, 1.1 Net Carbs, 7.6g Fat, 2.7g Protein.