

Flourless Magic Cookies

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Yields: 24

Ingredients:

- 1/4 cup coconut oil
- 3 tablespoon butter, softened
- 3 tablespoon granulated sweetener
- 1/2 teaspoon salt
- 4 large egg yolks
- 1 teaspoon of caramel syrup
- 1 tablespoon of vanilla extract
- 1 cup sugar-free dark or milk chocolate chips
- 1 cup coconut flakes
- 1 cup roughly chopped walnuts

Directions:

1. Preheat the oven to 350° and line a baking sheet with parchment paper.

2. In a large bowl stir together coconut oil, butter, sweetener, vanilla, and caramel syrup, salt, and egg yolks. Mix in chocolate chips, coconut, and walnuts.
3. Drop batter by the spoonful onto the prepared baking sheet and bake until golden, 15 minutes.

Nutrition:

Nutrition per serving:

- 1g Net Carbs
- 1g Fiber
- 2g Total Carbs
- 2g Protein
- 10g Fat
- 103 Calories