

Keto Brookie (Brownie + Cookie)

♥ lowcarblove.com/blog/keto-brookie

April 20, 2021



Servings: 12

Brownie

Ingredients:

- 1 cup of almond flour
- $\frac{1}{3}$ cup of cocoa powder
- 1 tablespoon of baking powder
- 1 cup of sweetener
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{4}$ cup of milk chocolate chips from Choczero (discount code: Lowcarblove)
- 3 eggs
- $\frac{1}{2}$ cup of room temperature butter
- 1 teaspoon of instant decaf coffee

Cookie

Ingredients:

- ¼ cup of room temperature butter
- ½ cup of brown sweetener
- 2 egg
- 1 cup of almond flour
- ½ teaspoon of baking powder
- ¼ teaspoon of baking soda
- ¼ teaspoon of salt
- 1 teaspoon of vanilla extract
- Chocolate chips from [Choczero](#) (discount code: Lowcarblove)

Directions:

1. Preheat the oven to 350.
2. Prepare 8” square pan with parchment and spray release.
3. Add the brownie ingredients to a bowl and mix well.
4. Pour batter into the prepared pan.
5. Mix the cookie ingredients in a bowl, until well combined.
6. Drop spoonful’s of cookie dough on top of the brownie batter and swirl.
7. Bake for 20-25 minutes. (some ovens may take longer so use a toothpick or knife to check when it comes out clean)

Nutrition:

Nutrition per serving:

- 3g Net Carbs
- 10g Fiber
- 13g Total Carbs

- 7g Protein
 - 31g Fat
 - 337 Calories
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