

Snickerdoodle Cookies

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Yields: 24 cookies

Ingredients:

- ¼ cup unsalted butter, softened
- ¼ cup sweetener
- ¼ cup golden sweetener
- ¼ teaspoon of cinnamon
- 2 large eggs
- Pinch salt
- 1 tablespoon vanilla
- ½ teaspoon xanthan gum
- 1 ½ cup almond flour
- ½ teaspoon baking powder
- ¼ cup sour cream
- Cinnamon Sugar Mixture
- 2 tablespoon of cinnamon powder

- 1/3 cup granulated sweetener

Directions:

1. Preheat the oven to 350°.
2. In a large bowl, using an electric mixer cream butter, sweetener, eggs, and vanilla.
3. Add dry ingredients and mix well.
4. Whip in sour cream.
5. Place in the fridge for an hour.
6. Scoop dough, roll in cinnamon sweetener mixture and flatten slightly.
7. Bake for 8 to 10 mins or until edges are golden and cookies are set.
8. Cool on a wire rack.

Nutrition:

Nutrition per serving:

- 1g Net Carbs
- 1g Fiber
- 2g Total Carbs
- 2g Protein
- 6g Fat
- 70 Calories