

peanut butter cookies with monk fruit

Makes 8 cookies

RECIPE FROM: [Chocolate Covered Katie](#)

PREP TIME: 10 minutes

COOK TIME: 20 minutes

½ cup peanut butter, or nut butter of choice
1 tbsp milk of choice (I used MALK almond milk)
⅔ cup finely ground almond flour
3 Tbsp powdered monk fruit/erythritol blend
⅛ tsp salt
⅛ tsp baking soda

PREHEAT the oven to 325°F.

GENTLY heat nut butter until runny if not already easily stir-able.

STIR dry ingredients very well.

STIR in nut butter and milk to form a dough.

ROLL into 8 balls and place on a parchment paper lined baking sheet, then flatten into thick cookies.

PLACE cookies on the center rack of the oven and bake for 10 minutes.

TAKE out when still undercooked.

LET cool completely, they firm up as they cool.

