

# Spiced Keto Cookies

Recipe provided by Elbe's Edibles

## Ingredients

- 65g butter/cannabutter
- 90g brown sugar substitute
- 30g powdered sugar substitute
- 5 tbs natural peanut butter
- 2 eggs
- 300g fine almond flour
- 40g coconut flour
- 1 tbs ginger
- 1 tbs pumpkin pie spice
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp baking soda
- 1/2 tsp salt

## Instructions

- Preheat oven to 350F.
- Premix dry ingredients, whisk them thoroughly and set aside.
- Using a stand or large bowl & hand mixer, cream together the butter/cannabutter, brown sugar, powdered sugar and peanut butter.
- Cream until fluffy and then add eggs one at a time.
- Slowly add the dry ingredients, one third at a time. Once everything is mixed, use a scoop and measure 30g for each cookie.
- Place the cookie dough on a baking sheet lined with parchment paper. Leave the cookies rounded for baking.
- Bake for 6-8 minutes and let cool before enjoying.