

Long Livo

Fluffy Keto Cream Cheese Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
18 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 4 oz cream cheese, softened
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup erythritol
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups almond flour
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt

Optional Toppings

- [ ] Additional erythritol for sprinkling
- [ ] Sugar-free chocolate chips
- [ ] Chopped nuts

Instructions

1. In a medium bowl, beat together the softened cream cheese, butter, and erythritol until light and fluffy, about 2-3 minutes. The mixture should be smooth with no lumps.
2. Beat in the egg and vanilla extract until well combined. Scrape down the sides of the bowl to make sure everything is incorporated evenly.
3. In a separate bowl, whisk together the almond flour, baking powder, and salt. Gradually add this to the wet ingredients, mixing until just combined. Don't overmix.
4. Cover the dough and refrigerate for at least 30 minutes. This helps the cookies hold their shape and develop flavor.
5. Preheat oven to 350°F (175°C). Line baking sheets with parchment paper. Using a cookie scoop or tablespoon, drop dough balls about 2 inches apart on prepared sheets.
6. Bake for 10-12 minutes until the edges are lightly golden. The centers will still look soft – that's perfect. Let cool on the baking sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

95 kcal	3 g	2 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Store cooled cookies in an airtight container at room temperature for up to 5 days
- For longer storage, freeze baked cookies for up to 3 months
- If adding mix-ins, reduce the almond flour by 2 tablespoons to account for the added bulk