

No Bake Keto Chocolate Chip Cookie Dough Recipe with Collagen



Prep Time

30 minutes

Total Time

30 minutes

Servings

18 balls

Allergens

Peanut-free, seafood-free, shellfish-free, egg-free, soy-free, gluten-free

Required Equipment

Medium-sized mixing bowl, small and medium microwave-safe bowl



Nutrition

187 Calories

15g Fat

5g Protein

7g Net Carbs

Ingredients

- 1 cup almond flour
- 1/2 cup coconut flour
- 1 scoop Natural Force Collagen Peptides
- 1/2 cup monk fruit sweetener
- 1 tbsp Natural Force Vanilla Keto Coffee Creamer
- 1/2 cup almond butter
- 1/4 cup ghee melted
- 1 tsp salt
- 1 tsp vanilla extract
- 1 cup Keto mini chocolate chips set half aside for chocolate drizzle

Instructions

1. Melt the ghee in a small heat-safe bowl in a microwave in 30-second increments until melted.
2. In a medium bowl, combine all of the ingredients except for the mini chocolate chips. Mix well until dough is well combined.
3. Next, fold in chocolate chips.

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4. Line a small pan with parchment paper and roll the dough into 18-20 bites, about the size of 1 Tbsp.
5. Place cookie dough bites in the freezer for 10-15 minutes.
6. While the dough is freezing, melt the chocolate in 30-second increments, stirring in between until chocolate has melted.
7. Drizzle the chocolate with a fork onto the cookie dough bites. (you can leave the bites on the same piece of parchment paper).
8. Store in an airtight container in the fridge for up to 2 weeks or in the freezer for up to 3 months.

Variations

- Make it dairy-free by MCT Oil using instead of ghee.
- Glam it up by drizzling the cookie dough bites with 100% cacao melted baker's chocolate