

# Keto No Bake Cookies

## Ingredients:

½ Cup Butter  
½ Cup Natural Peanut Butter  
¼ Cup Unsweetened Cocoa Powder  
½ Cup Powdered Sweetener  
Pinch of Salt  
1 tsp Vanilla Extract  
1 Cup Pecans (you can also use Almonds or any nut of your choice)  
¾ Cup Unsweetened Coconut Flakes



## Instructions:

Melt unsalted butter and peanut butter into a pot on medium heat until combined and melted.

Stir in cocoa powder, sweetener and salt. Stir and remove from the heat. Stir until well combined off the heat and add in vanilla, nuts and coconut flakes.

Use a spoon to scoop mixture and place onto a baking sheet lined with parchment paper or wax paper. Set aside and allow the no bake cookies to set.

Once your no bake cookies are set you can transfer them into a container placing wax paper in between the layers and keep them in the fridge.

Servings: 15

Serving Size: 1 Cookie

Net Carbs: 2

Fiber: 2

Total Carbs: 4

Protein: 3

Fat: 19

Calories: 201