“Snowball” Keto Cookie Recipe

*26 servings | 95 calories per serving*

# Ingredients:

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| 2 ½ cups almond flour ($5.58 for a 16 oz bag).¾ cups of brown sugar ($3.00 for a 24 oz bag)¼ teaspoon sea salt ($3.84 for a two pack: 26 oz)½ cup butter, softened (12 oz two pack for $6.70) | 2 teaspoons vanilla extract ($3.99 for 2 oz)26 dried cranberries ($3.10 for a 4 oz bag)¼ cup powdered sugar (to sprinkle on top of cookies; $3.12 for 16 oz) |

# Directions:

* Preheat your oven to 350 degrees.
* Add the almond flour, brown sugar, and sea salt to a large bowl and mix to combine. Add the softened butter and vanilla extract and mix until a soft dough forms.
* Using a tablespoon, scoop the cookie dough and roll into 26 balls. Place them on 2 baking sheets, spacing 1-inch apart.
* Bake for 10 minutes, then let cool slightly before transferring to a cooling rack. Let cool.
* Dust with the ¼ cup of powdered sugar (a small, fine-mesh sieve works well for this) and top each one with a dried cranberry.
* It is best to let these cookies cool completely before digging in!

 ENJOY!