

Chocolatey Cookie Gems

Dry Ingredients

1 cups All Purpose Flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon Salt
1/4 cup Unsweetened Cocoa

Ingredients

1/2 cup butter softened (1 stick)
3/4 cup Swerve Granulated Sugar Replacement
1 teaspoon Vanilla extract
2 Extra Large Eggs

Mixing Instructions

In a bowl, whisk together flour, baking soda, baking powder, salt and Unsweetened Cocoa then set aside.

In another bowl, use a mixer to combine Butter, Egg Yolks, Swerve Granulated, Splenda Stevia and Vanilla Extract. Mix together slowly at first then Beat on high for 2-3 minutes until fluffy

Add Flour mixture to moist ingredients and blend by spoon until you have a uniform colored mixture.

Then using your hands, make a large Chocolatey Ball and then refrigerate ball for 30 minutes

Baking Directions

After making the batter ball, preheat oven to 350 degrees & line cookie sheets with Parchment Paper

Roll Batter into small individual 1" balls and place on cookie sheets. Then flatten each ball with a kitchen tool of your choice. (Cookie Pigs use a gravy ladle to make a pocket for the frosting)

Bake for 5-7 minutes for soft cookies (longer if you want crispier cookies) Remove from oven and cool for 2-5 minutes. Then place on cool surface. Finally, top with Our Fantabulous Sugarless Peanut Butter Cream Frosting!

Makes about 24-36 cookies

SERVING SIZE: 1 cookie

CALORIES PER SERVING: 55-65