

## Unsugar Cookies

### Dry Ingredients

1 1/4 cups All Purpose Flour  
1/2 tsp Baking Soda  
1/2 tsp Baking Powder  
1/4 tsp Salt

### Ingredients

1/2 cup Butter softened (1 stick)  
3/4 cup Swerve Granulated Sugar Replacement  
1 Extra Large Egg  
1/2 tsp Vanilla Extract

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### Mixing Instructions

In a bowl, whisk together flour, baking soda, baking powder, salt and set aside until later on.

In another bowl, use a mixer to combine the Butter, Egg, Swerve Granulated Erythritol and Vanilla extract. Beat on high for 1-2 minutes until fluffy.

Add Flour mixture to moist ingredients and mix by spoon until you have a uniform color mixture.

Then using your hands, make a large Ball that appears smooth and set Ball in refrigerator for 15-30 minutes (if you have the patience)

### Baking Directions

After completing the wait time, preheat the oven to 350 degrees and line 2 cookie sheets with Parchment Paper

Roll the Batter Ball into 1" Balls and place on cookie sheet. You can probably put 18 balls on each sheet. Then flatten each ball with a kitchen tool of your choice. Cookie Pigs use a gravy ladle to make a "bowl" in the center of the cookie for the optional frosting.

Bake for 6-7 minutes. (Longer if you want crunchy cookies ... Cookies Pigs like soft, chewy cookies so time is variable depending on your choice) Remove from the oven and cool for 5-10 minutes. The carefully move cookies to a cooler surface.

When cool, top your cookies with some of our Astonishing Sugarless Buttercreme Frosting for an even more delectable treat.

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**Makes About 36 cookies**

**Serving Size: 1 piggyscrumptious cookie**

**Estimated Calories Per Serving: 40-65 depending on size and Frosting**