

Treasure Barrel

No-Bake Keto Cookies – Easy Low-Carb Treat

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 1 cup almond butter (softened)
- [ ] 1/3 cup erythritol (granulated)
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp sea salt

Optional Toppings

- [ ] 2 tbsp unsweetened shredded coconut
- [ ] 1 tbsp chopped walnuts

Instructions

1. In a medium bowl, combine the almond butter and erythritol; stir until the sweetener begins to dissolve.
2. Add cocoa powder, vanilla extract, and sea salt; mix until the mixture is uniform and glossy.
3. If using, fold in shredded coconut or nuts just before shaping.
4. Scoop tablespoon-sized portions onto parchment paper, press gently with the back of a spoon, and sprinkle a tiny pinch of sea salt on each.
5. Let the cookies rest for 10-15 minutes at room temperature to set, then enjoy.

Nutrition per serving

120 kcal	3 g	4 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too dry, warm the almond butter for a few seconds longer.
- For extra chocolate depth, add a dash of espresso powder.
- These cookies taste even better after they've rested an hour.