## Keto Peanut Butter Cookies

## Ingredients:

1 cup creamy peanut butter – sugar free.
1/2 cup monk fruit sweetener (classic)
1/2 Tbsp almond flourl egg, room temperature
1 tsp baking sodal tsp vanilla extract

## Directions:

- 1. Preheat the oven to 350 degrees.
- 2. Combine all of the ingredients into a bowl and mix well.
- 3. Use a smallish ice cream scoop (or your hands) and roll into tablespoon-sized balls.
- 4. Place on a cookie sheet and then slightly flatten with a fork.
- 5. Bake for 14 minutes.