

Chocolate Cinnamon Biscuits are scrumptious! These melt-in-the-mouth cookies can be eaten with a coat of powdered sweetener or sandwiched together with chocolate, vanilla or caramel flavored cream.

Servings - 24 biscuits

Prep Time - 20 Mins | Cook Time - 12 Mins | Total Time - 32 Mins

Difficulty - Easy



Cuisine - U.K.

RECIPE

KETO CHOCOLATE CINNAMON BISCUITS

EQUIPMENT

[Cup and Spoon Measures](#)

[Baking Tray](#)

[Parchment Paper](#)

[Non-Stick Silicone Baking Mat](#)

[Mixing Bowls](#)

[Wooden Spoon](#)

[3.5 ltr Airtight Container](#)

INGREDIENTS

245 g Unsalted butter

[1/4 Cup Stevia/Erythritol blend sweetener](#)

[1/4 Cup Allulose Sweetener \(powdered\)](#)

[260 g FHALL Low Carb Gluten-Free White Flour](#)

[1 Tbsp Baking Powder](#)

[1/2 Tsp Dried Cinnamon Powder](#)

[1/4 Cup Organic Cacao](#)

[50 g Baker's Unsweetened Baking Chocolate](#)

[2 Tbsp Double/Heavy Cream](#)

[1 Tsp Vanilla Essence](#)

[3 Tbsp Allulose Sweetener \(powdered\)](#)

METHOD

Preheat the oven to moderate 350 F/180 C or Fan 160 C/Gas Mark 4.

Line a large baking tray with greaseproof paper, and using the 1 Tbsp butter, grease the tray. You can line the baking tray with a silicone mat, and there will be no need for the butter.

Cream the remaining butter in a large bowl using a wooden spoon until the butter is pale and fluffy, and then add the sweetener gradually and beat with the spoon until the mixture is smooth.

In a separate bowl, sift in the flour, baking powder, cinnamon and cocoa and stir to blend. Place the mixture a little at a time into the butter and sweetener, stirring until the mixture is a smooth paste. Stir in the vanilla essence.

With your hands, roll teaspoonfuls of the paste into balls and place them on the baking sheet, leaving about 2-inches between each one. Dip a fork in cold water and use the back of the prongs to flatten out the balls.

Place the baking sheet in the oven and bake the biscuits (cookies) for 12 minutes. Remove the tray from the oven and allow it to cool at room temperature, then

sprinkle with powdered sweetener or spread with your choice of flavored cream such as [Diplomatic Cream](#) and cover with another cookie to form a sandwich.

STORAGE

Most cookies will stay fresh when stored in an airtight container at room temperature for about three days. After that, it's best to freeze them for up to 2 months. Separate the cookies in smaller batches so that you can take the amount you require at any time.

NUTRITION FACTS

Per serving : 32 g | Calories 123 | Protein 5.4 g | Fat 11.1 g | Carbs 4.2 g | Fiber 2.4 g

Net Carbs : 1.8 g

LOW CARB - KETO - SUGAR FREE - GLUTEN FREE - VEGETARIAN

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