

CHOCOLATE MINT FROSTED COOKIES

Cookies:

- 1 ¼ cup almond butter
 - 2 large eggs
 - ⅔ cup unsweetened cocoa powder
 - ⅓ cup granulated Swerve
 - ¼ tsp salt Fijian Sea Salt
1. Preheat the oven to 320 F.
 2. Place the almond butter, eggs, unsweetened cocoa powder, granulated Erythritol, and salt into a food processor (You can also use your hands or a spatula to mix the dough).
 3. Process until well combined.
 4. Create equal cookie dough balls. Place them on a baking sheet lined with parchment paper.
 5. Using a fork, press down to flatten each cookie ball until about ½-inch thick.
 6. Place in the oven and bake for about 8-12 minutes or until crisped up. When done, remove from the oven and let them cool down before frosting.

Peppermint Cream Frosting:

½ cup (4 oz.) cream cheese, room temperature

½ stick butter (1/4 c), room temperature

¼ teaspoon peppermint extract (not mint)

¼ c. + 2 Tablespoons confectioners swerve

1 cup already prepared sweetened whipped cream

Place cream cheese, butter and confectioners erythritol in a bowl and cream with electric mixer; add peppermint extract and mix. Stir in whipped cream gently until well incorporated (you can use an electric mixer on the lowest setting).

Frost cookies and store them in an airtight container for up to 5 days in the refrigerator or freeze.