

## Keto Ginger Biscuits

These biscuits are so amazing you won't even be able to tell they aren't made the usual way. Gingery goodness that can be eaten as is, or if you are South African or British, dunked in tea or coffee.



### Ingredients:

- 1 cup pecan flour
- 1/3 cup coconut flour
- 1 tsp baking powder
- 2 1/2 tsp ginger powder
- 1/3 tsp ground cinnamon
- 1/4 tsp ground cloves
- pinch of salt
- 1/3 cup softened butter (80g)
- 1/3 cup powdered erythritol
- 1 small egg

### Directions:

1. Preheat the oven to 180C/350F
2. In a small bowl, soften the butter and add the erythritol and mix well. Beat in the egg.
3. In a larger bowl mix the dry ingredients together well.
4. Slowly add in the butter mixture and knead until it forms a manageable dough. It won't be stretchy but you should be able to make a solid ball. If it's too wet, add more pecan flour.
5. Roll into small balls and place on a baking tray on baking paper. Flatten gently with a glass or the palm of your hand.
6. Bake at 180C for 10 minutes. They harden as they cool, so don't overcook them, they may feel undercooked but don't be tempted to cook them until the tops turn golden brown - the bottoms will burn. Makes 21 biscuits.

Carbs per cookie (this will differ according to your ingredients): 1.5g

Recipe and images by [www.alittlebitofketo.com](http://www.alittlebitofketo.com)