

# Almond Joy Cookies {Low Carb, Sugar Free, THM-S}



With only 4 Ingredients, these are my FAVORITE low carb cookie!

Prep Time 20 mins  
Cook Time 10 mins  
Total Time 30 mins

Course: Dessert

Servings: 16 cookies

Calories: 237kcal

## Ingredients

- 1 1/2 Cups [Unsweetened Shredded Coconut](#) you want the finely shredded, not the large flakes
- 1/2 Cup [Sliced Almonds](#)
- 1 Cup [Lily's Stevia Sweetened Chocolate Chips](#)
- 1 Cup [3 Ingredient Low Carb Sugar Free Sweetened Condensed Milk](#)

## Instructions

1. Preheat oven to 325.
2. Make Sweetened Condensed Milk and allow to cool completely.
3. Mix unsweetened coconut, almonds, and chocolate chips.
4. Add Sweetened Condensed Milk to coconut mixture and stir until combined.
5. Using a small cookie scoop, place "dough" in the cavities of a greased muffin tin.
6. With your fingers, press cookies down slightly.
7. Bake for 15 minutes, or until edges are turning golden brown.
8. Remove from oven and place the muffin tin in the freezer for 30 minutes. (The cookies are very soft when they come out of the oven. Placing them in the freezer helps them firm up so they are not crumbly.)
9. Makes approximately 16 cookies.
10. Store leftovers in the refrigerator or freezer.

## Nutrition

Serving: 1 Cookie | Calories: 237kcal | Carbohydrates: 6g | Protein: 12.5g | Fat: 40.5g | Saturated Fat: 16.5g | Cholesterol: 29mg | Sodium: 18mg | Fiber: 4g | Sugar: 3g