

Keto Chocolate Hazelnut Biscotti

Hands-on 15 minutes Overall 1 hour 15 minutes

Nutritional values (per serving, 1 biscotti): Total carbs: 3.5 g, Fiber: 1.9 g, **Net carbs: 1.6 g**,

Protein: 3.2 g, Fat: 8.7 g, Calories: 97 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 14 slices)

- 1 1/4 cups [almond flour](#) (125 g/ 4.4 oz)
- 1/4 cup granulated [Erythritol](#) or [Swerve](#) (50 g/ 1.8 oz)
- 3/4 tsp [gluten-free baking powder](#)
- 3/4 tsp [xanthan gum](#)
- 3 tbsp [cocoa powder](#) (15 g/ 0.5 oz)
- 1/2 cup roughly chopped, [peeled hazelnuts](#) (63 g/ 2.2 oz)
- pinch sea salt
- 1 tbsp melted unsalted butter or virgin [coconut oil](#) (15 ml)
- 1 large egg

Instructions

1. Preheat oven to 160 °C/ 320 °F (conventional), or 140 °C/ 285 °F (fan assisted).
2. Add the dry ingredients: almond flour, sweetener, baking powder, xanthan gum, cocoa, and hazelnuts (roasted will add more flavour) and salt, together in large bowl and mix until combined.
3. Add the melted butter (or coconut oil) and beaten eggs to mixture. Mix well until a dough forms.
4. Line a baking tray with baking paper. Form the dough into a low, wide log shape, about 5 cm (2 inches) wide and about 2 cm (1 inch) high. If the dough is a bit sticky, dust your hands with coconut flour to help handle it without sticking.
5. Bake for about 45 minutes or until loaf is browned on the outside and firm in the centre. Remove from oven and let cool.
6. Once cold, slice the loaf into slices about 2 cm (3/4 inch) thick.
Please note: If your loaf is refusing to slice and is very crumbly, I recommend allowing it to sit out overnight and go slightly stale. This will not affect the finished quality, but will greatly enhance the slice-ability of the loaf.
7. Preheat oven to 140 °C/ 285 °F (conventional), 120 °C/ 250 °F (fan assisted). Lay the slices very carefully in a flat layer on one or two

lined baking trays as needed. Toast for 15 to 20 minutes each side.

8. Turn oven off, prop oven door open using a wooden spoon and let biscotti cool in oven until crisp.
9. Store up to a week in an airtight container at room temperature.

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