

Low-Carb Glazed Glitter Christmas Cookies

Hands-on 20 minutes Overall 1 hour 30 minutes



Nutritional values (per cookie): Total carbs: 3.5 g, Fiber: 1.7 g, **Net carbs: 1.9 g,**

Protein: 2.2 g, Fat: 9.1 g, Calories: 97 kcal,

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



Ingredients (makes 18 cookies)

Cookies:

100 g unsalted butter, room temperature (3.5 oz)

2/3 cup [powdered Erythritol](#) (107 g/ 3.8 oz)

1/2 tsp sugar-free [vanilla extract](#)

1 1/2 cups [almond flour](#) (150 g/ 5.3 oz)

1/3 cups + 1 tbsp [cacao powder](#) or Dutch process cocoa (35 g/ 1.2 oz)

1 tsp [xanthan gum](#)

1/2 tsp sea salt

Icing & glitter:

1/2 cup + 3 tbsp [powdered Erythritol](#) or Confectioner's [Swerve](#) (150 g/ 5.3 oz)

2 tbsp hot water (30 ml)

sprinkle with edible glitter or other options such as matcha, [beetroot powder](#), turmeric, [cacao powder](#) or [cinnamon](#)

Instructions

1. Cream together the butter, erythritol and vanilla with a stand mixer or an electric mixer until light and fluffy.
2. In a small bowl, combine with almond flour, cacao, xanthan gum and salt and mix well.
3. Add half to the creamed butter and mix on low until just combined. Repeat with the remaining mixture.
4. Turn the dough out onto some parchment paper and flatten slightly. Cover with another sheet and refrigerate at least an hour.
5. Preheat oven to 180 °C/ 355 °F (conventional), or 160 °C/ 320 °F (fan assisted). Remove the dough from the fridge and use a rolling pin to roll out. The dough will be fragile but if any falls apart, just gently press back together.
6. Use a cookie cutter to cut out cookies and place on a greased and

lined baking tray.

7. Refrigerate for around half an hour before baking – this will stop the cookies spreading during baking.
8. Bake for 10 to 15 minutes (note this will depend on the thickness of your cookies!)
9. Allow to cool on pan for at least 15 minutes, then transfer to rack. Note that these will crisp up with time, and taste better the next day.
10. Once cooled completely, ice and sprinkle with glitter.
11. Serve or store in an airtight container for up to a week. These cookies make a cute holiday gift! Simply use a cute cookie jar or a gift box for sweets.

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