

Choco Fever Dream

Fluffy Keto Cream Cheese Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 8 oz (225 g) full-fat cream cheese, softened
- [ ] 1/2 cup (115 g) unsalted butter, melted
- [ ] 1/3 cup (70 g) erythritol
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 cup (100 g) almond flour
- [ ] 3 large egg whites

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk melted butter with erythritol until smooth, then blend in the softened cream cheese.
3. Stir in vanilla, lemon zest, and almond flour until just combined.
4. In a separate clean bowl, beat egg whites to stiff peaks; gently fold them into the batter, preserving the airy texture.
5. Spoon tablespoon-sized mounds onto the prepared sheet, space 2 inches apart, and bake for 10-12 minutes until edges are lightly golden.

Nutrition per serving

120 kcal	3 g	4 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too runny, chill for 5-10 minutes before scooping.
- A light dusting of powdered erythritol adds a decorative sparkle.
- For extra lemon flavor, add a few drops of lemon extract.