

## Easy 5-Ingredient Keto Shortbread Cookies

Craving a buttery cookie without the sugar and carbs? These



**OVEN**  
**350°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

$\frac{3}{4}$  cup finely ground almond flour

... cup granulated erythritol

5 tbsp softened butter

$\frac{1}{8}$  tsp sugar-free vanilla extract

1 pinch salt

Optional: heavy cream + extra erythritol for garnish

Instructions:

1. Preheat the Oven:

2. Make the Dough:

3. Roll and Shape:

4. Decorate the Surface:

5. Bake:

6. Optional Finish:

Tips for Success:

Use superfine almond flour for the best texture-coarse meal can make the cookies grainy.

Don't overbake: They will firm up as they cool.

Let them cool fully: They're fragile straight out of the oven but crisp up nicely once cool.

Chill the dough before rolling if it feels too soft to work with.

Serving Suggestions & Pairings:

A cup of tea or keto-friendly coffee

As a base for keto ice cream sandwiches

With fresh berries and whipped cream

Paired with edible cookie dough for a dessert duo

Or next to no-bake monster cookie energy balls for

a snack tray with variety

Storage & Make-Ahead:

Room Temp: Store in an airtight container for up to 1 week.

Freezer: Freeze baked cookies in a single layer.

Thaw at room temperature.

Make ahead: Dough can be made 2-3 days in advance and stored in the fridge.

More Recipes You'll Love:

Cake Mix Cookies - quick and full of flavor

Chocolate Chip Cookie Bites - poppable and satisfying

Copycat Neiman Marcus Cookies - bold, rich, and chewy

Edible Cookie Dough - safe to eat raw and totally satisfying

Final Thoughts:

## DIRECTIONS

1. **Preheat the Oven:** Preheat to 350°F (177°C). Line a baking sheet with parchment paper.
2. **Make the Dough:** In a mixing bowl, combine almond flour, erythritol, softened butter, vanilla extract, and a pinch of salt. Mix well and knead into a smooth dough.
3. **Roll and Shape:** Roll the dough between two sheets of parchment paper until it's about ...-inch thick. Cut into rectangles using a sharp knife.
4. **Decorate the Surface:** Prick the tops of the cookies with a fork for that signature shortbread look.
5. **Bake:** Transfer the cut cookies to your baking sheet and bake for approximately 10 minutes, or until the edges are just beginning to turn golden.
6. **Optional Finish:** While still warm, brush with a touch of heavy cream and sprinkle with a little extra erythritol for sparkle. Let cool completely before serving.
7. **Tips for Success:** Use superfine almond flour for the best texture-coarse meal can make the cookies grainy.
8. **Don't overbake:** They will firm up as they cool.
9. **Let them cool fully:** They're fragile straight out of the oven but crisp up nicely once cool.
10. **Chill the dough before rolling** if it feels too soft to work with.
11. **Serving Suggestions & Pairings:** These cookies are perfect with:
  12. A cup of tea or keto-friendly coffee
  13. As a base for keto ice cream sandwiches
  14. With fresh berries and whipped cream
  15. Paired with edible cookie dough for a dessert duo
  16. Or next to no-bake monster cookie energy balls for a

snack tray with variety

17. Storage & Make-Ahead: Room Temp: Store in an airtight container for up to 1 week.
18. Freezer: Freeze baked cookies in a single layer. Thaw at room temperature.
19. Make ahead: Dough can be made 2-3 days in advance and stored in the fridge.
20. More Recipes You'll Love: If you're into cookies, sweet snacks, or low-carb options, you'll love these:
21. Cake : Mix Cookies - quick and full of flavor
22. Chocolate : Chip Cookie Bites - poppable and satisfying
23. Copycat : Neiman Marcus Cookies - bold, rich, and chewy
24. Edible : Cookie Dough - safe to eat raw and totally satisfying
25. Final Thoughts: These Keto Shortbread Cookies are a simple, delicious way to enjoy a timeless classic-minus the sugar. Whether you're keto, low-carb, gluten-free, or just love a good buttery bite, this recipe is one to bookmark and bake on repeat.

## TIPS FOR SUCCESS

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Let them cool fully : They're fragile straight out of the oven but crisp up nicely once cool.

Chill the dough before rolling if it feels too soft to work with.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-5-ingredient-keto-shortbread-cookies/>