

Pillowly Sugar-Free Coconut Cookies with a Sweet Coconut Glaze

Sugar-Free Soft Coconut Cream Cheese Cookies That Melt in Your Mouth



OVEN
325°F

TIME
3 min

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INGREDIENTS

For the Coconut Cream Cheese Dough:

- 2 cups almond flour, finely blanched
- $\frac{3}{4}$ cup unsweetened shredded coconut, toasted
- 4 ounces cream cheese, softened
- 4 tablespoons unsalted butter, softened
- $\frac{1}{2}$ cup monk fruit sweetener, powdered
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon coconut extract
- $\frac{1}{2}$ teaspoon baking powder
- ... teaspoon sea salt

For the Coconut Glaze:

- ... cup monk fruit sweetener, powdered
- 1 tablespoon heavy whipping cream
- ... teaspoon coconut extract
- 3 tablespoons toasted coconut flakes, for topping

DIRECTIONS

1. Prep the pan and oven: Preheat your oven to 325°F and line a baking sheet with parchment paper.
2. Toast the coconut: Place the shredded coconut in a dry skillet over medium-low heat and toast for about 3 minutes, stirring often, until golden. Let it cool completely before adding it to the dough.
3. Cream the butter and cream cheese: In a large mixing bowl, beat the softened cream cheese and butter together for about 3 minutes, until light and fluffy. This step helps create the soft, airy texture.
4. Add the wet ingredients: Mix in the powdered monk fruit sweetener, egg, vanilla extract, and coconut extract. Beat until the mixture looks smooth and silky.
5. Add the dry ingredients: Stir in the almond flour, toasted shredded coconut, baking powder, and sea salt. Mix until a soft dough forms.
6. Chill the dough: Refrigerate the dough for 20 minutes. This helps the cookies hold their shape and makes the dough easier to handle.
7. Shape the cookies: Roll the chilled dough into 1-inch balls and place them on the prepared baking sheet. Gently press each one slightly flat.
8. Bake: Bake for 11 to 13 minutes, until the edges are just lightly golden. Do not overbake if you want to keep the centers soft.
9. Cool completely: Let the cookies cool fully before adding the glaze. Warm cookies will cause the glaze to slide right off.
10. Glaze and finish: Whisk together the powdered monk fruit sweetener, heavy whipping cream, and coconut

extract until smooth. Drizzle over the cooled cookies, then sprinkle toasted coconut flakes on top before the glaze sets.

SWAPS & NOTES

Finely blanched almond flour is the best choice for these cookies because it keeps the texture soft and tender.

Almond meal is usually too coarse and can make the cookies feel heavier.

Powdered monk fruit sweetener also works best here, since a granulated sweetener may not blend as smoothly into the dough or glaze.

Toasting the coconut is absolutely worth the extra few minutes.

TIPS FOR SUCCESS

Toast the coconut before mixing it into the dough.

This one step adds so much extra flavor and gives the cookies a richer coconut taste.

Make sure the cream cheese and butter are both properly softened before mixing.

That helps everything blend smoothly and keeps the dough from turning lumpy.

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

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