

Cheesy Keto Biscuits

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

9

Description

Large keto biscuits that are very substantial and filling

Ingredients

— - 2 cups almond flour - 1 tablespoon baking powder - 2 ½ cups shredded Cheddar cheese - 4 eggs - ¼ cup half-and-half

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Combine almond flour and baking powder in a large bowl. Mix in Cheddar cheese by hand. Create a small well in the middle of the bowl; add eggs and half-and-half to the center. Use a large fork
2. spoon
3. or your hands to blend in the flour mixture until a sticky batter forms. Drop 9 portions of batter onto the prepared baking sheet. Bake in the preheated oven until golden
4. about 20 minutes.