

Jungbunzlauer

From nature to ingredients®



Keto almond cookies

with Xanthan Gum and Erythritol®

US recipe

Ingredients	Supplier	Quantity		Baker's Percentage
1 Almond flour (gluten free)	Kroger	16.30 %	68.00 g	100.00 %
2 Gucono-delta-Lactone F2500	Jungbunzlauer	0.20 %	0.70 g	1.00 %
3 Sodium Bicarbonate	Arm and Hammer	0.10 %	0.30 g	0.40 %
4 Xanthan Gum ST	Jungbunzlauer	0.20 %	0.80 g	1.20 %
5 sub4salt® sea salt	Jungbunzlauer	0.40 %	1.50 g	2.20 %
6 Olive oil extra virgen	Kroger	27.10 %	113.00 g	166.20 %
7 ERYLITE® Stevia 100	Jungbunzlauer	9.70 %	40.50 g	59.60 %
8 Whole eggs	Kroger	21.60 %	90.00 g	132.40 %
9 Vanilla extract	McCormick	3.80 %	16.00 g	23.50 %
10 ERYLITE® Stevia 100 (Topping)	Jungbunzlauer	2.40 %	10.00 g	14.70 %
11 Shredded unsweetened coconut	Kroger	7.90 %	33.00 g	48.50 %
12 Almond pieces	Kroger	10.10 %	42.00 g	61.80 %
13 Coconut flavor	Kroger	0.10 %	0.50 g	0.70 %
Total		100 %	416.30 g	612.20 %

Directions

- 1 Adjust oven rack to middle position and heat oven to 350 °F (175 °C)
- 2 Line 2 baking sheets with parchment paper
- 3 Whisk almond flour, gluco-delta-lactone F2500, sodium bicarbonate, xanthan gum, sub4salt® and ERYLITE® together in a stand mixer
- 4 Whisk into the dry mix the eggs and vanilla until very smooth for 6 min at high speed to properly hydrate xanthan gum and starches
- 5 Whisk in extra virgin olive oil for another 6 min and high speed
- 6 Portion by piping to 21 g the dough and space 2 inches apart on prepared sheet
- 7 Sprinkle on top ERYLITE® of each cookie
- 8 Bake cookies, until golden brown and edges have begun to set but center are still soft, between 10 to 12 min
- 9 Let cookies cool on sheet for 5 min, then transfer to wire rack and cool to room temperature

Nutrition Information

	per serving (21 g)
Energy	100 kcal
Fat	10 g
of which saturated	2 g
Carbohydrates	4 g
of which sugars	0 g
Fiber	1 g
Protein	2 g
Sodium	31 mg

Nutrition Claims*

- Sugar free
- Low sodium

* FDA – Code of Federal Regulations 21CFR101.60



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100

For further information please contact: headquarters@jungbunzlauer.com

www.jungbunzlauer.com

The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.