



Sinful Chocolate Chip Skillet Scoops

*From the kitchen of Lisa Johnson
DiabeticKitchen.com*

Serves: 10
Yield: 1 big cookie!

Low carb, low glycemic, gluten free and sugar free “sinfully delicious” chocolate cookie scoop!

INGREDIENTS :

1 ¼ cups Almond Flour
¾ cups unsweetened Coconut Chips
½ tsp Baking Soda
½ tsp Salt
¼ cup Butter, softened
¼ cup Coconut Oil
½ cups [Whey Low](#) Sweetener
1 large egg
½ tsp vanilla extract
3 ounces of Sugar Free Bittersweet or Dark Chocolate Chips



METHOD

- Preheat your oven to 325° and gather all your ingredients. Lightly grease a 10-inch oven-proof skillet with coconut oil. It does not need to be cast-iron.
- Whisk the almond flour, coconut, baking soda and salt in a medium size bowl. Set aside.
- Beat butter and coconut oil together until well combined. Then add Whey Low, egg and vanilla extract. Mix to combine.
- Add almond flour mixture to butter mixture. Mix until well combined.
- Add chocolate chips, stir to incorporate.
- Take the dough and spread in prepared skillet. Bake for 18 to 20 minutes. The cookie will be golden brown, puffy and not appear to be cooked through. But it will be after it cools for 15 minutes in the pan.
- You can serve in scoops or let it cool a little more to cut into servings. We all know warm is better so scoop away!

NOTES :



Bittersweet Chocolate is 60% cacao or more. Dark Chocolate chips are 82% cacao or more. Dark Chocolate or a grain sweetened chip like [Sunspire Dark Chocolate Chips](#) are perfect. I have used them and they do not have an aftertaste and are great in cookies.

[Whey Low](#) Sweetener is a one to one measure for all your baking recipes. You cannot tell the difference. No aftertaste at all. Seriously. I have made numerous recipes with Whey Low that were diabetic friendly to non-diabetic guests and they did not know the difference and were shocked when I told them it was sugar free. A seamless sweetener for baking.