

Russell Stover

Sugar Free Dark Chocolate Fudge Cookies

These rich and dense marvelous morsels complete your afternoon or evening self-care break.



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INGREDIENTS

1 cup almond flour
3 tbsp cocoa powder
1/4 tsp baking soda
1/4 tsp sea salt
1/4 cup confectioners' sugar substitute
3 tbsp half and half
1/2 tsp vanilla extract
1/4 cup [Russell Stover Sugar Free Dark Baking Chips](#)

INSTRUCTIONS

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.

In a medium sized mixing bowl, add the almond flour, cocoa powder, baking soda, salt, sugar, and mix. Stir in the half and half, vanilla extract, and chocolate chips.

Form into 8 evenly sized balls.

Bake for 8 to 10 minutes, until the outside of the cookie becomes firm.

Best served warm with a big glass of cold almond milk.

[Purchase sugar free chips >](#)

Makes approx. 8 servings