

Cheesy Keto Biscuits

Large keto biscuits that are very substantial and filling.

Recipe by David Berry | Created on **Nov 12, 2021**

Ingredients

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

Directions

- 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, spoon, 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, about 20 minutes.

Nutrition Facts

Serving: **9 large biscuits** | Calories: **329.2 kcal** | Carbohydrates: **7.2 g** | Protein: **16.7 g** | Saturated fat: **8.9 g** | Cholesterol: **118.1 mg** | Sodium: **391.3 mg** | Fiber: **2.9 g** | Sugar: **1.3 g**

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