

KJ's Copycat Oreo Cookie Crumble

THM-Friendly: S (or 2 Tbsp. for FP)

- 1/2 cup black cocoa
- 1/2 cup coconut flour
- 1/2 tsp. xanthan gum
- 1/4 tsp. baking soda
- a generous pinch of mineral salt
- 1 stick (1/2 cup) unsalted butter, softened
- 3 Tbsp. egg whites (or white from one fresh egg)
- a splash of vanilla extract
- 1/2 cup THM Gentle Sweet or 3/4 cup erythritol
- 2 Tbsp. water



Mix together with a fork (or hand dough blender).

Spread into a thin layer on parchment paper in your air fryer pan; no need to make it pretty.

Bake for 6-8 minutes (with no preheat) at 390°. If baking in an oven bake for 12 minutes at 350°.

Let sit and cool. Once completely cool, crumble into small pieces.

(Store extras in a Ziploc bag in the freezer)

enJOY!

