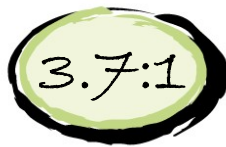


KETO VIE CAFÉ BUTTER ALMOND COOKIE DOUGH

Wednesday, August 22, 2018



SKU 15702
 NET WEIGHT 1.5 LB (672 G)
 SERVING SIZE 1 ball (28 g)
 SERVINGS PER PACKAGE 24



ketogenic ratio



net carbs (total carbs - total fiber)

Nutrition Facts	
24 servings per container	
Serving Size: 1 ball (28 g)	
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 11.4g	14%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 204mg	9%
Total Carbohydrate 5.3g	2%
Dietary Fiber 4.2g	16%
Total Sugars 0.8g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	6%
Potassium 123mg	2%
Phosphorus 51mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

KetoVie Café Butter Almond Cookie Dough has a 3.7:1 ketogenic ratio and makes the creation of roll and bake recipes easy. For more recipes, see ketovie.com. KetoVie Café Butter Almond Cookie Dough is for desserts, snacks or dessert bases for individuals following the spectrum of ketogenic diets. Each container contains 24 pre-portioned delicious, high in fat, low in net carb, cookie dough balls.

INGREDIENTS

Almond flour, palm fruit shortening, coconut flour, medium chain triglycerides (gum arabic), eggs (citric acid), butter (cream, natural flavorings), vanilla syrup (water, natural and artificial flavor, cellulose gum, sucralose, sodium benzoate [preservative], citric acid, caramel color), water, konjac glucomannan, almond extract, baking powder (sodium bicarbonate, cornstarch, sodium aluminum sulfate, calcium sulfate, monocalcium phosphate), xanthan gum, salt, baking soda (sodium bicarbonate). Contains milk, nuts and eggs.

DIRECTIONS FOR USE

Thaw and knead dough to prepare for use in Butter Almond Cookies below or other recipes available on ketovie.com. Do not eat raw dough. Follow recipe directions for baking at proper temperatures and for specified times.

Butter Almond Cookies

1 Butter Almond Cookie Dough ball (28g)
 Preheat oven to 350 degrees F. Knead dough ball and divide evenly into 2 smaller balls. Roll each ball between your hands until smooth. Press between two sheets of parchment paper using a tortilla press or roll thin with a rolling pin. Gently lift flattened dough and place on ungreased baking sheet. Bake 8-10 minutes until edges start to brown or until desired doneness. Makes 2 cookies. Enjoy as is or sandwich (2 cookies) with rich, creamy filling or roll out each dough ball and use cookie cutters for desired shapes.

If storing product refrigerated, consume within 3 days of receipt. For extended shelf life, freeze upon receipt for up to one year. Once thawed, consume within 3 days. Recommend freezing container and using the pre-portioned servings as needed.