



Swerve Cake Mix Cookies



1/2 of recipe (2 cookies): 106 calories, 7g total fat (0.5g sat. fat), 180mg sodium, 17.5g carbs, 3g fiber, 2g sugars, 4.5g protein

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Prep: 5 minutes **Cook:** 10 minutes



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Ingredients

1/2 cup [Swerve Sweets Vanilla Cake Mix](#)
1 tbsp. (about 1 large) egg white or fat-free liquid egg substitute
1 tbsp. fat-free Greek yogurt
1/2 tsp. holiday sprinkles
1/2 tsp. sweetened shredded coconut

Directions

Place an air fryer liner (or piece of parchment paper) in an air fryer.

Place cake mix, egg, and yogurt in a medium bowl. Mix until uniform.

Evenly distribute mixture into four mounds on the liner, about 1 1/2 tbsp. each. Use the back of a spoon to spread and flatten into 1 1/2-inch circles.

Top with sprinkles and coconut, lightly pressing to adhere.

Set air fryer to 360°F. Cook until golden brown and cooked through, 5–7 minutes.

MAKES 2 SERVINGS

Oven Alternative: Bake at 375°F until golden brown, 8–10 minutes.

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