

# Uncanny Keto Pastry Snakes

## Ingredients

- ✓ • 1 3/4 cups shredded low-moisture mozzarella cheese (200 g/ 7 oz)
- ✓ • 1 heaped tbsp cream cheese (30 g/ 1.1 oz)
- ✓ • 1 large egg
- ✓ • 1 1/2 cups almond flour (150 g/ 5.3 oz)
- ✓ • 2 tsp gluten-free baking powder
- ✓ • 2 tsp xanthan gum
- ✓ • 1 tsp sea salt
- ✓ • 2 tbsp unsalted butter, melted (30 ml)
- ✓ • 1 tbsp sesame seeds (9 g/ 0.3 oz)
- ✓ • 24 black peppercorns, for eyes

## Procedure

1. Preheat oven to 180°C (fan assisted), or 200°C (conventional).
2. Place the mozzarella and cream cheese in a microwave safe bowl and heat on high for 1 minute. Remove and stir and then heat in 30 second bursts until the cheese is melted and smooth.
3. Place the melted cheese, egg, almond flour, baking flour, xanthan gum and salt into a food processor.
4. Process until thick dough forms. This will take just a few seconds. Alternatively, you can place the ingredients in a bowl and use a spatula to mix until well combined and thick dough forms.
5. Divide the dough in two parts. Roll the first part of the dough out between 2 sheets of parchment paper until very thin (or use a silicon mat and silicon rolling pin like I did).
6. Using a pizza cutter or a sharp knife, slice into 6 wide ribbons.
7. Twist each one of them by grabbing on the opposite ends and then shape into a small snake, or make any shapes you like. Repeat for the remaining ribbons, and then repeat for the remaining half of the dough until you create a total of 12 snakes. Place them on a lined baking tray.
8. Brush each one with melted butter and sprinkle with sesame seeds. Use 2 peppercorns per each snake to create eyes. Place in the oven and bake for 15 to 20 minutes, rotating the tray halfway to ensure even browning.
9. Remove from the oven. Eat warm or cold, dipped in mustard (you can make your own mustard), sugar-free ketchup (you can make your own ketchup).
10. Store, in an airtight container, in the pantry for up to five days. For longer storage, freeze for up to 3 months.

### Preparation/Cook Time and Macros Breakdown

Prep	Cook	Calories	Fats(g)	Carbs(g)	Protein(g)
15 mins	30 mins	158	13.2	2.4	7.5