

Keto Hot Pockets

Servings: 4 | Prep: 15 min | Cook: 15 min

Ingredients:

- ☐ • 1 ½ cups shredded mozzarella cheese
- ☐ • 2 tbsp cream cheese
- ☐ • 1 cup almond flour
- ☐ • 1 large egg
- ☐ • Fillings: pepperoni + cheese, ham + Swiss, taco meat, etc.

Instructions:

1. Preheat oven to 375°F (190°C).
2. Make fathead dough: melt mozzarella + cream cheese, stir smooth.
3. Mix in almond flour and egg until dough forms.
4. Roll dough into rectangles. Fill with chosen filling.
5. Fold, seal edges, place on baking sheet.
6. Bake 15–18 min until golden.