



## Classic Chocolate Buttercream

**Active Time:** 10 minutes | **Total Time:** 10 minutes | **Serves:** 24

### Nutrition Information Per Serving

46.8 calories, 2.62 g carbohydrate, 0.35 g fiber, 0.27 g NET carbs, 0.27 g protein, 5.11 g fat

#### Ingredients

- 4 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/10 tsp(s) Real Salt
- 2 Tbsp(s) Aroy D Coconut Milk
- 1/2 tsp(s) SweetLeaf Stevia Extract
- 10 Tbsp(s) grass-fed salted butter or palm shortening, soft
- 5 Tbsp(s) cocoa powder, sifted
- 1 tsp organic vanilla extract

#### Preparation

1. In a medium bowl, add the butter or shortening and erythritol. Using a hand-held mixer, beat on medium speed to cream.
2. Add sifted cocoa powder, a little at a time, blending well.
3. Add coconut milk or heavy cream, vanilla, sea salt and stevia. Beat on medium-high speed for 1 minute or until completely smooth.
4. Spread over your favorite cake.

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