



Macadamia and Chocolate Toffee

Active Time: 15 minutes | **Total Time:** 45 minutes | **Serves:** 12

Nutrition Information Per Serving

164.2 calories, 18.11 g carbohydrate, 1.8 g fiber, 4.31 g NET carbs, 1.21 g protein, 16.95 g fat

Ingredients

- 12 Tbsp(s) Wholesome Sweeteners Organic Zero
- 8 Tbsp(s) Enjoy Life Dark Chocolate Morsels
- 9 Tbsp(s) grass-fed butter
- 1/2 tsp(s) vanilla extract
- 2 1/2 ounce(s) macadamia nuts, chopped
- 1/2 tsp(s) sea salt

Preparation

1. Line a 9 by 13 inch baking pan with parchment paper.
2. Melt 8 Tbsp. butter in a small saucepan over medium heat. Add erythritol and stir until dissolved. Bring to a boil and allow to cook for about 5 minutes, or until golden brown.
3. Turn off heat and mix in vanilla and salt. If the butter begins to separate, sprinkle in additional erythritol, up to two tablespoons. Carefully pour onto parchment-lined pan and place in refrigerator to cool for 10 minutes.
4. Once set, bring 1 inch of water in a small pot to a boil. Place a double boiler or a wide stainless steel bowl over the pan and add remaining butter and chocolate. Stir well until melted.
5. Spread evenly over the set toffee.
6. Sprinkle macadamia nuts evenly over the chocolate and return to the refrigerator to set for 20 minutes.

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