



Keto Rolo

Active Time: 15 minutes | Total Time: 30 minutes | Serves: 12

Nutrition Information Per Serving

82.6 calories, 5.61 g carbohydrate, 0.74 g fiber, 1.37 g NET carbs, 0.22 g protein, 8.72 g fat

Ingredients

- 4 Tbsp(s) Navitas Naturals Organic Raw Cacao Butter
- 1 ounce Lily's Dark Chocolate Chips
- 1 Tbsp Navitas Naturals Organic Palm Sugar
- 3 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/2 tsp(s) Bob's Red Mill Xanthan Gum
- 20 drop(s) SweetLeaf Stevia Clear Liquid Stevia
- 3 Tbsp(s) grass fed butter
- 1/8 tsp(s) sea salt
- 1 Tbsp organic heavy cream

Preparation

1. Add about 1 inch of water to a double boiler or a stainless steel bowl set over a pot of water. Bring water to a boil. Add cocoa butter and chocolate chips and stir until melted.
2. Turn heat off and stir in toffee stevia and sea salt.
3. Carefully spoon chocolate about a third of the way up in a truffle mold. Ensure there is chocolate on all sides of each up. Reserve about $\frac{1}{4}$ of the chocolate for topping.
4. Place in the freezer for 10 minutes to set.
5. Make the caramel filling. Melt butter in a small saucepan on medium-high heat. Add the erythritol, cream, coconut sugar and xanthan gum, whisking over medium high heat, letting caramel bubble and darken for about 2 minutes.
6. Spoon caramel over chocolate in each candy mold and return to freezer for 10 minutes.
7. Top with remaining chocolate and return to the freezer to set for an additional 10 minutes.

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