



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 SteviaClear 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 re-run 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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