



Keto Turtles

Active Time: 15 minutes | **Total Time:** 45 minutes | **Serves:** 8

Nutrition Information Per Serving

141.5 calories, 16.8 g carbohydrate, 3.62 g fiber, 1.93 g NET carbs, 1.43 g protein, 14.19 g fat

Ingredients

- 8 Tbsp(s) Keto Sweet
- 3 ounce(s) Lily's Dark Chocolate Chips
- 1/2 tsp(s) Bob's Red Mill Xanthan Gum
- 3 Tbsp(s) grass-fed butter
- 4 Tbsp(s) organic heavy cream
- 1 1/2 ounce(s) lightly toasted pecans

Preparation

1. Line a baking sheet with unbleached parchment paper. Arrange pecans in clusters of 3 and set aside.
2. Make the caramel. Add butter to a small saucepan over medium high heat. Add the Keto Sweet and whisk to combine. Add the cream and xanthan gum. Whisk over heat for 2 minutes until caramel bubbles and thickens. Turn heat off and set aside to cool.
3. Meanwhile, add one inch of water to a double boiler or small saucepan with a stainless steel bowl on top.
4. As the water comes to a boil, drizzle about 2 teaspoons of caramel over each pecan cluster. Place plate in refrigerator to set.
5. Add chocolate chips to the double boiler. Stir until melted.
6. Spoon melted chocolate over caramel-covered pecans. Return to the refrigerator to set.

This free recipe cannot be redistributed without prior permission from MealGenius.com. If you have obtained this recipe from any source other than MealGenius.com please contact us.