



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.

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