



Keto Nut Butter Fudge

Active Time: 15 minutes | **Total Time:** 3 hours | **Serves:** 12

Nutrition Information Per Serving

314.3 calories, 7.44 g carbohydrate, 1.37 g fiber, 4.07 g NET carbs, 3.53 g protein, 33.17 g fat

Ingredients

- 1/4 cup(s) Pacific Organic Unsweetened Almond Milk (Plain)
- 20 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 2 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1 cup almond butter
- 1 cup virgin coconut oil
- 1/4 cup(s) organic cocoa powder
- 1/8 tsp(s) sea salt
- 2 Tbsp(s) grass-fed butter

Preparation

1. Line a 9"x5" loaf pan with unbleached parchment paper. Powder the erythritol.
2. In a small sauce pan, melt peanut butter (or almond butter) and coconut oil over medium-low heat. Stir in almond milk, sea salt and liquid stevia.
3. Add mixture to a blender or use an immersion blender to fully incorporate.
4. Pour into the lined pan and refrigerate for 2 hours.
5. Melt 2 Tbsp. coconut oil and whisk in cocoa powder and erythritol. Drizzle this over peanut butter fudge and cool for 10 minutes.
6. Chill to set. Then slice into squares.

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