



Keto Salted Almond Brittle

Active Time: 15 minutes | **Total Time:** 1.5 hours | **Serves:** 8

Nutrition Information Per Serving

156.5 calories, 8.5 g carbohydrate, 2.18 g fiber, 1.82 g NET carbs, 3.85 g protein, 14.59 g fat

Ingredients

- 1/8 tsp(s) Maldon Smoked Sea Salt Flakes
- 4 Tbsp(s) Keto Sweet
- 1 cup raw almonds
- 1/4 cup(s) grass-fed butter
- 1/4 tsp(s) sea salt
- 2 tsp(s) vanilla extract

Preparation

1. Cut a piece of unbleached parchment paper to fit a round 9" pie pan or a 9"x9" cake pan.
2. Melt butter in a small sauce pan on medium heat. Add Keto Sweet, vanilla and sea salt. Stir until incorporated.
3. Add almonds and continue to stir until the mixture begins to bubble.
4. Continue stirring for another 2 to 3 minutes, or until mixture becomes light brown.
5. Carefully pour on top of the lined baking pan and spread evenly.
6. Sprinkle coarse sea salt evenly across the top. Set aside to cool for 1 hour.
7. Once hardened, break into pieces.
8. Store in a sealed container for up to 14 days.

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