



Easy Keto Vanilla Buttercream

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 12

Nutrition Information Per Serving

74.5 calories, 0.1 g carbohydrate, 0 g fiber, 0.1 g NET carbs, 0.04 g protein, 8.45 g fat

Ingredients

- 20 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 4 Tbsp(s) coconut oil, softened
- 4 Tbsp(s) grass-fed butter
- 1/2 tsp(s) arrowroot
- 1/2 tsp(s) vanilla extract

Preparation

1. In a medium bowl, add the coconut oil, butter or shortening, vanilla and stevia. Using a hand-held mixer, beat on medium speed to cream.
2. Add the arrowroot starch, a little at a time, while continuing to blend on low speed. Frosting will thicken.
3. Spread over Keto Chocolate Cake, Keto Red Velvet Cake or Keto Carrot Cake.

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