



Keto Chocolate-Covered Caramel Candies

Active Time: 15 minutes | Total Time: 30 minutes | Serves: 12

Nutrition Information Per Serving

133.9 calories, 13.78 g carbohydrate, 0.67 g fiber, 0.6099999999999999 g NET carbs, 0.43 g protein, 14.79 g fat

Ingredients

- 4 Tbsp(s) Navitas Naturals Organic Raw Cacao Butter
- 1 ounce Lily's Dark Chocolate Chips
- 16 Tbsp(s) Keto Sweet
- 6 Tbsp(s) grass fed butter
- 1/8 tsp(s) sea salt
- 8 Tbsp(s) organic heavy cream

Preparation

1. Add about 1 inch of water to a double boiler (you may also use a stainless steel bowl set over a pot of water). Boil the water while adding cocoa butter and chocolate chips to the upper bowl.
2. Stir until melted.
3. Turn heat off. Stir in 1/4 cup Keto Sweet, toffee extract and salt.
4. Spoon the chocolate mixture into truffle molds. Fill each mold about one-third full. Reserve about $\frac{1}{4}$ cup of chocolate for topping.
5. Place in the freezer for 20 minutes to set.
6. Make the caramel filling. Melt butter in a small saucepan on medium-high heat. Once the butter bubbles, whisk until it begins to brown.
7. Quickly add the cream and remaining Keto Sweet. Continue whisking until caramel forms.
8. Spoon caramel into each mold, leaving room for the final layer of chocolate. Place in the freezer for 10 minutes.
9. Top with remaining chocolate and return to the freezer to set for an additional 10 minutes.

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