



Keto Caramel

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 8

Nutrition Information Per Serving

41.4 calories, 3.52 g carbohydrate, 0.11 g fiber, 0.03000000000000002 g NET carbs, 0.06 g protein, 4.61 g fat

Ingredients

- 1/2 tsp(s) xanthan gum
- 3 Tbsp(s) Keto Sweet
- 1/2 Tbsp(s) organic heavy cream
- 3 Tbsp(s) grass-fed salted butter

Preparation

1. In a medium saucepan, melt the butter over low heat.
2. Add the Keto Sweet and whisk to combine. Add the heavy cream and xanthan gum. Continue whisking over heat for 2 minutes, until caramel bubbles and darkens.
3. Serve over ice cream, cake or brownies, or pour into silicone molds and refrigerate to make homemade candies.

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