



Keto Chocolate Buttercream Frosting

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 24

Nutrition Information Per Serving

49 calories, 1.75 g carbohydrate, 0.35 g fiber, 0.27 g NET carbs, 0.28 g protein, 5.34 g fat

Ingredients

- 3 Tbsp(s) Keto Sweet
- 10 Tbsp(s) grass-fed salted butter or palm shortening, soft
- 5 Tbsp(s) cocoa powder, sifted
- 1 tsp organic vanilla extract
- 2 Tbsp(s) organic heavy cream

Preparation

1. In a deep bowl, add the butter and Keto Sweet. Using a hand-held mixer, beat on medium speed to cream.
2. Add sifted cocoa powder, a little at a time, blending well.
3. Add the heavy cream and vanilla. Beat on medium-high speed for 1 minute or until completely smooth.
4. Spread over your favorite cake.

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