



Keto Coconut-Pecan Frosting

Active Time: 15 minutes | **Total Time:** 15 minutes | **Serves:** 24

Nutrition Information Per Serving

78.3 calories, 2.07 g carbohydrate, 0.78 g fiber, 0.54 g NET carbs, 0.86 g protein, 8.22 g fat

Ingredients

- 2 Tbsp(s) Keto Sweet
- 1/2 tsp(s) organic vanilla extract
- 2 large(s) pastured egg yolks
- 4 Tbsp(s) organic virgin coconut oil
- 1/2 cup(s) organic full fat coconut milk
- 2 ounce(s) organic coconut flakes (unsweetened)
- 1 cup organic pecans, finely chopped

Preparation

1. In a medium saucepan combine coconut milk, Keto Sweet, egg yolks, coconut oil and vanilla.
2. Cook over low heat, stirring constantly, until thick.
3. Remove from heat and stir in pecans and coconut.
4. Spread on cake while still warm.

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