



Keto Cream Cheese Frosting

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

Nutrition Information Per Serving

87.2 calories, 2.82 g carbohydrate, 0 g fiber, 0.57 g NET carbs, 1.45 g protein, 8.86 g fat

Ingredients

- 3 Tbsp(s) Keto Sweet
- 1 Tbsp organic heavy cream
- 2 Tbsp(s) grass-fed salted butter, soft
- 1 tsp organic vanilla extract
- 8 ounce(s) organic cream cheese

Preparation

1. In a medium bowl, add the cream cheese, butter and Keto Sweet. Using a hand-held mixer, beat on medium speed to cream.
2. Add the heavy cream and vanilla. Beat on medium-high speed for 1 minute or until completely smooth.
3. Spread over your favorite cake.

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