



Silky Chocolate Buttercream Frosting

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

Nutrition Information Per Serving

129.2 calories, 5.58 g carbohydrate, 0.42 g fiber, 0.66 g NET carbs, 1.23 g protein, 13.7 g fat

Ingredients

- 6 Tbsp(s) Keto Sweet
- 10 Tbsp(s) grass-fed butter, soft
- 3 Tbsp(s) cocoa powder, sifted
- 2 tsp(s) organic vanilla extract
- 5 ounce(s) organic cream cheese, room temperature

Preparation

1. Add the softened butter and cream cheese to a medium, deep bowl.
2. Using a hand-held mixer, beat on medium-high speed until smooth and creamy.
3. Add the Keto Sweet and vanilla and blend again on high speed for 1 minute until smooth and fluffy.
4. Sift in cocoa powder, a little at a time, and blend to a silky, smooth finish.

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