

Chocolate Keto Peanut Butter Fudge

Calories: 12 kcal

Servings: 24

Time: 0 Mins

Ingredients

- 115.00 g Butter (unsalted)
- 2.00 tbsp Cocoa Powder
- 0.50 cup Monkfruit sweetener or erythritol
- 1.00 cup Peanut Butter
- 1.00 tsp Vanilla Extract

Instructions

1. Heat a medium size saucepan over medium heat, melt butter then add sweetener. Stir continuously until it dissolves and it begins to simmer. Keep stirring until a thick brown caramel begins to form. usually takes around 7-8mins.
2. When the sauce is thickened and looks like caramel, remove from heat and stir in the peanut butter and vanilla extract until melted.
3. Spoon out ½ cup of the peanut butter fudge mixture into a glass bowl and set aside.
4. Stir in the cocoa powder in the remaining fudge mixture in the saucepan.
5. Coat both silicone molds with butter and carefully pour the chocolate fudge into the pan, then top with the peanut butter fudge and swirl with a toothpick.
6. Freeze 30 minutes or until completely set.
7. Top with sea salt as desired.

Equipment

- 2x small 12 cup muffin silicone moulds