

Keto Rocky Road

Calories: 0 kcal

Servings: 25

Time: 0 Mins

Ingredients

- 60.00 g Almonds
- 140.00 g Butter (unsalted)
- 260.00 g Dark Chocolate (sugar free)
- 25.00 g Freeze Dried Raspberries (crumbled, optional)
- 150.00 g Hazelnuts
- 160.00 g Keto Marshmallows

Instructions

1. Make our Keto Marshmallows. The whole batch is not needed for this recipe, store the leftovers to enjoy with an Ultra Lite friendly hot chocolate.
2. Once marshmallows are set for 4-5 hours (or overnight), cut 160g of marshmallow into bite size pieces using scissors and place into a large glass bowl.
3. Heat a dry pan over low-medium heat and roast almonds and hazelnuts for 5 mins until golden brown. Set aside to cool.
4. Melt chocolate and butter together in a water bath over medium heat and stir constantly until well combined. Once melted, set aside to cool to room temperature.
5. Add roasted nuts and freeze dried raspberries to the glass bowl with marshmallows. Pour in the melted chocolate and stir until ingredients are coated.
6. Line a square or rectangle pan with baking paper. Press rocky road mix into the lined pan and refrigerate for 1 to 1.5 hours or until set.
7. Slice into 20-25 pieces, depending on your preferred size.