

Keto Christmas Brownie Bites

Calories: 158.3 kcal

Servings: 12

Time: 0 Mins

Ingredients

- 0.66 cup Almond Butter
- 0.50 cup Almond Flour (blanched and super fine)
- 1.50 tbsp Cacao Powder
- 7.00 tbsp Coconut Oil, melted (can use unsalted butter or Ghee if not vegan)
- 0.33 cup Monkfruit sweetener or erythritol
- 1.00 tsp Vanilla Extract

Instructions

1. Coat mini muffin trays in melted coconut oil or butter
2. In a medium heat-safe bowl heat coconut oil and almond butter either on the stove or in the microwave in 20 second bursts, stirring after each addition until smooth. Add vanilla almond flour and powder sweetener and stir until smooth.
3. Scoop into mini muffin tray and Place pan in the freezer to set. Chill in the refrigerator until completely firm at least 2 hours.
4. Once completely firm, pop out brownie from tray and top with freshly whipped cream and strawberries

Equipment

- 2 x 6 whole silicone mini muffin trays