Low Carb Chocolate Globs

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Number of Servings: 12

Ingredients

30gm sugar-free dark chocolate

1T peanut butter

2T butter

2T cream cheese (or slightly more is you want thicker chocolate)

1tsp erythritol

1/4 cup slivered almonds

1T shredded coconut

Directions

Melt first four ingredients over very low heat, stirring continuously.

Remove from heat and add sweetener, nuts and coconut.

Drop globs onto baking paper and refrigerate until firm - they will not become as hard as other chocolates, but they will hold their shape well. Enjoy!

Nutritional Info: Calories: 61.5; Total Fat: 5.8 g; Total Carbs: 2.2 g; Dietary Fiber: 1.3 g; Protein: 1.2 g