



Salted caramel awesome snack

So delicious, and keto too - these are a little addictive! This comes from FB and I am not sure where, but super glad to have found it - the cacao butter makes them firm even out of the fridge, though you could use coconut butter or normal butter if you have none available. Makes 12. Per serve: Cal: 161; Fat: 14.3g; Pro: 5.9g; Carbs: 2.8g

Serves: 12, Prep time: 00:10, Cook time: 00:00

Instructions

Pop the cacao butter and almond butter in microwave for 60 sec or so until cacao has melted. Decant it into a food processor (or mixing bowl) and add all other ingredients. Mix until well blended.

Pop in a silicon muffin tray (small muffins) or ice-cube tray or make into energy balls. Pop in the fridge until firm. Enjoy :)

Ingredients

- 0.33 cups Almond butter
- 0.33 cups Cacao butter
- 1 cups Almond meal
- 0.33 cups Pea protein powder, vanilla
- 0.25 cups Cacao nibs
- 0.5 teaspoon Salt, Himalayan
- 1 teaspoon Vanilla powder