



Chocolate-Covered Nutbutter Patties

Active Time: 30 minutes | **Total Time:** 1.5 hours | **Serves:** 30

Nutrition Information Per Serving

118.6 calories, 10.56 g carbohydrate, 4 g fiber, 2.16 g NET carbs, 3.02 g protein, 10.61 g fat

Ingredients

- 1/10 cup(s) Miracle Mix
- 1/4 Tbsp(s) Keto Sweet
- 1/3 ounce(s) Lily's Dark Chocolate Chips
- 2/5 Tbsp(s) Maranatha Organic Raw Almond Butter-No Salt (Creamy)
- 1/10 large(s) pastured eggs
- 1/8 Tbsp(s) virgin coconut oil, melted
- 1/10 tsp(s) vanilla extract

Preparation

1. Preheat oven to 350 degrees F.
2. In a medium bowl, combine Miracle Mix, Keto Sweet and 2 Tbsp. melted coconut oil. Mix until well combined.
3. Roll dough between two pieces of parchment paper to $\frac{1}{4}$ inch thick. Chill dough in freezer for 15 minutes.
4. Using a 2-inch cookie cutter, cut out dough. Gently press an indentation into the center of each cookie. Transfer to oven and bake 8 minutes, or just until golden. Let cookies cool completely.
5. Top each cookie with one teaspoon of nut or sunflower seed butter, spreading over the top of the cookie. Transfer to freezer for 20 minutes.
6. Meanwhile, melt chocolate over very low heat in a double boiler. If you choose to melt chocolate in microwave, melt in 20 second increments, stirring after each. Stir in vanilla extract and 2 Tbsp. melted coconut oil.
7. Dip chilled cookies into melted chocolate and place on a parchment-lined baking sheet. Transfer dipped cookies to freezer to set for 15 minutes. Dip the cookies a second time in the melted chocolate. Return to parchment paper and chill again in the freezer.
8. Store in an airtight container in the refrigerator.

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