



CHOCOLATE BUTTERCREAM FROSTING

Directions

What You'll Need:

- 4 oz. cream cheese, softened
- 1/2 cup butter, softened
- 1 tsp. vanilla
- 1/3 cup powdered sweetener
- 1/2 cup heavy cream*
- 2 tbsp. cocoa powder
- 2 oz. unsweetened chocolate, roughly chopped
- 1 tbsp. coconut oil

How to Prepare:

1. Melt coconut oil and unsweetened chocolate in a microwave safe bowl in 30 second increments until combined, stir in between.
2. In a large bowl, beat butter and cream cheese until blended. Beat in sweetener and cocoa until combined.
3. Add in melted chocolate and vanilla, beat again
4. Slowly blend in heavy cream until desired consistency is formed
5. Top on your favorite low carb treat and enjoy!

Recipe Notes:

*You may not use all of the heavy cream, it will vary on desired consistency