



KETO CHOCOLATE CREAM PIE BARS

Directions

What You'll Need:

1 package Keto Queen Kreations Snickerdoodle
Cookie Mix
1 stick butter

Chocolate Filling:

1 Bag of sugar free chocolate chips
2 Cups heavy cream
1 Tsp vanilla extract

Takes 30 minutes prep, 4 1/2 hours total, Serves 16.

How to Prepare Crust:

1. Line an 8x8 inch baking pan with parchment paper, be sure to have extra paper hanging off all 4 sides for easy removal
2. Melt butter in a small saucepan
3. In a medium bowl, empty pouch of Snickerdoodle cookie mix
4. Pour in melted butter and mix well
5. Evenly flatten cookie mixture into pan and store in freezer for 15 minutes while making the filling

How to Prepare Filling:

1. Heat up 2/3 cup heavy cream with extract until just about to boil
2. In a small bowl, pour in 1 bag of sugar free chocolate chips
3. Cover chocolate chips with heated heavy cream and stir until melted, let cool and set aside
4. Using a Blendtec Blender* or in a large bowl use a hand mixer, whip remaining heavy cream (1 1/3 cups) until whipped cream forms
5. In a large bowl, remove whipped cream from the blender and gently fold in chocolate

How to Assemble:

1. Remove crust from freezer
2. Pour chocolate mix over the crust
3. Refrigerate for 4 hours
4. Cut into 16 squares and enjoy!

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