



WHITE CHOCOLATE PEANUT BUTTER BROWNIES

Directions

What You'll Need:

- 1 package Keto Queen Kreation's Brownie Mix
- 3 eggs
- 3/4 cup Butter (melted and cooled)
- 1 cup (half a bag) sugar free white chocolate chips (we used Lily's)

Frosting:

- 8 oz cream cheese (room temperature)
- 2/3 cup natural peanut butter (sugar-free)
- 2/3 cup confectioners sweetener
- 1 tsp vanilla extract
- 1/2 cup heavy cream

How to Prepare Brownies:

1. Preheat oven to 350 degrees
2. Line an 8x8 pan with parchment paper
3. Melt butter and let cool (I do it in the microwave)
4. Pour mix in a medium size bowl and whisk
5. In large bowl, beat 3 eggs
6. Add cooled butter and mix to large bowl
7. Slowly add dry ingredients and mix until brownie consistency is formed
8. Pour sugar free white chocolate chips into batter and gently fold in
9. Pour into pan and bake for 20-30 minutes

How to Prepare Frosting:

1. Using a stand or hand mixer, mix together cream cheese, sweetener and peanut butter
2. While mixing slowly add in heavy cream and extract. Mix until frosting consistency forms
3. Top brownies with frosting

Recipe: @soulstars27

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