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# Easy Keto Chocolate Mousse



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Servings: 2

2 ozs unsalted butter

2 ozs cream cheese

3 ozs heavy whipping cream, whipped

1 tbsp cocoa powder

1 tbsp stevia, or to taste

## DIRECTIONS

Soften butter and combine with sweetener, stirring until completely blended. Add cream cheese; blend until smooth.

Add cocoa powder and blend completely.

Whip heavy cream and gradually add to the mixture.

Spoon into small glasses and refrigerate for 30 minutes.

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Per Serving: 227 Calories; 24g Fat (94.3% calories from fat); 4g Protein; 3g Carbohydrate; 1g Dietary Fiber.

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