

Easy Keto Brownie Bombs

182 cal - 2.7g net carbs per serving
(2192 cal - 32g net carbs in total recipe)
Servings: 12



Low Carbe Diem
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12 tbsp butter, softened
2 oz dark chocolate, 85% or darker
(or use [Lily's low carb chocolate](#))
1/2 c [almond flour](#)
3/4 c [erythritol](#)
1/4 c unsweetened cocoa powder
1/2 tsp baking powder
3 whole eggs, room temperature

DIRECTIONS

Preheat oven to 350 F.

Line an 8" x 8" baking pan with parchment paper, covering the bottom and sides.

Place butter and dark chocolate in a microwave-safe bowl. Microwave on high 30 seconds.

In a separate bowl, whisk together [almond flour](#), sweetener, cocoa powder, baking powder.

In another bowl, beat the eggs, then slowly add the butter and chocolate mixture.

Slowly mix in the dry ingredients, until you until the batter reaches a thick consistency.

Pour the batter into the baking pan and bake at 350 F for 15 to 20 minutes.

Total Recipe: 2192 Calories; 208g Fat (85.4% calories from fat); 32g Protein; 64g Carbohydrate; 32g Fiber.

Per Serving: 182 Calories; 17.3g Fat (85.4% calories from fat); 8g Protein; 5.3g Carbohydrate; 2.6g Fiber.