

Keto Peanut Butter Almond Bites (Keto Dad)

This delicious, buttery dessert is amazing right out of the freezer. It's easy and a definite crowd pleaser. The perfect Keto or low carb afternoon snack!

This recipe makes 24 mini muffin sized snacks.

Recipe:

- 1/4 C Butter, softened
- 1/4 C Peanut Butter (or other Nut Butter)
- 1 1/2 C Sliced Almonds
- 1 teaspoon Vanilla
- 1 Tablespoon Swerve
- 1/4 C Chocolate Chips (we use [Lily's](#))

Melt the butter and nut butter together

Add in vanilla and sweetener

Stir in Almonds

*You can stir in the chocolate chips, drop them on top, or melt and drizzle them!

We've tried them each way!

Divide among mini muffin tin, makes 24. We used paper liners

Freeze 2+ hrs! Store in Freezer

Serves: Makes 24 mini muffins, serving size: 2

Calories: 161, Fat: 14g, Carbs: 6g, Fiber: 3g (Net Carbs 3), Protein: 5g

