



This Keto Chocolate Hazelnut Spread is so delicious and you can use it in lots of desserts just like the original. You are going to love it and so are the kids. Don't forget to give it a like!

Servings - 16

Prep Time - 20 Mins | Cook Time - 10 Mins | Total Time - 30 Mins

Difficulty - Easy



Cuisine - Australian

RECIPE

KETO CHOCOLATE HAZELNUT SPREAD

EQUIPMENT

[Cup and Spoon Measures](#)

[Disc Kitchen Scale](#)

[Mixing Bowls](#)

[Food Processor](#)

[Non Stick Small Saucepan](#)

[Spatula](#)

[Glass Jars with Lids](#)

INGREDIENTS

[2/3 Cup Unsalted Roasted Hazelnuts](#)

[3/4 Cup Keto Condensed Milk](#)

[1/4 Cup Allulose Sweetener \(powdered\)](#)

[1/2 Cup Organic Cacao](#)

[1/4 Cup Double/Heavy Cream](#)

[1 Tbsp Coconut Oil](#)

[3 Tbsp Vanilla Syrup, sugar free](#)

METHOD

Preheat the oven to 350 F/180 C or Fan 160 C/Gas Mark 4.

Add the nuts to a food processor and process for 2-3 minutes until a smooth, glossy paste forms.

Put the cocoa powder, Keto condensed milk, cream and sweetener in a small pan and stir until the mixture is fully incorporated.

Add the vanilla syrup and salt to the melted chocolate mixture and pour into the food processor.

Put the chocolate and coconut oil in a medium sized bowl and place it over a small saucepan with water, making sure that the water does not touch the bottom of the bowl. Melt the butter and oil at a medium heat stirring frequently with a spatula until the mixture has melted.

Let the food processor run for 1 1/2 - 2 minutes while you slowly drizzle the coconut oil through the food processor opening. Keep in mind the Spread will be runny when you stop the machine but it will thicken as it cools.

Place the Chocolate Hazelnut Spread in a sealed jar/jars.

SERVING SUGGESTIONS

Serve with [Keto Scottish Pancakes](#).

STORAGE

Store in an air proof container for up to 30 days.

NUTRITION FACTS

Per serving : 24 g | Calories 101 | Protein 1 g | Fat 10.7 g | Carbs 2.1 g | Fiber 0.8 g
Net Carbs : 1.3 g

LOW CARB - KETO - SUGAR FREE - GLUTEN FREE - VEGETARIAN

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<https://www.forhealthandlonglife.com/recipes>