

White Chocolate Pecan Toffee Bars

THM-Friendly: E

- 5 Tbsp. unsalted butter
- 1 cup pecans (or your choice of nuts)
- 5 Tbsp. heavy cream (divided)
- ½ cup [erythritol](#)
- a generous pinch of [mineral salt](#)
- 8-9 ounces (approximately one bag) of stevia-sweetened white chocolate chips

First prep a cookie sheet with aluminum foil and spray with cooking spray.



Melt the butter in a saucepan until it starts to brown.

While that is doing its thing chop your nuts. Then add them to the butter and cook until toasted a little bit, about 5 minutes.

After they're toasted, add 4 Tbsp. of the heavy cream and erythritol; turn the heat down to medium /medium low and cook until thickened and golden brown, about 10 minutes.

Remove from the heat and add the last 1 Tbsp. of heavy cream and salt.

Pour into your prepped cookie sheet, level out, and put in the freezer until hardened.

After it's hardened put your white chocolate in a microwavable bowl and microwave, stirring every 30 seconds until melted.

Spread over the pecan toffee. You could chop more nuts to sprinkle over the top if you'd like a little extra.

After they have hardened again in the freezer, take them out, cut them up, and...

enJOY!!!

