

Salted Caramel Truffles

THM-Friendly: S

- 1/4 cup unsalted butter
- 1 cup on-plan sweetened condensed milk (I recommend this recipe: <https://alldayidreamaboutfood.com/sugar-free-condensed-milk/>)
- 1/2 cup Brown Swerve
- 1 cup on-plan white chocolate chips (Lily's is great; if you can't find white, chocolate will do)
- 1/2 tsp. sea salt
- 2 cups good quality dark chocolate for coating (85% or higher; I prefer Lindt)
- Coarse sea salt for garnish

Place white chips into a bowl and set aside.

Melt butter, condensed milk, and Brown Swerve in a small saucepan. Simmer and stir to a golden brown. Pour over chips and let sit for 2 minutes. Stir until smooth. Add sea salt. Refrigerate for one hour before coating in chocolate. (Melt chocolate with about 1 tsp. coconut oil.) Makes about 28 truffles.

enJOY!

