



# Keto Chocolate Bark

This Chocolate Keto Bark is so easy to make and only has 3 ingredients. Switch up the flavors of the chocolate on the top and bottom to change the flavors. Using mint chips during the holidays works great! This recipe is perfect to keep in the freezer any time of the year!

## Recipe:

1 Cup Keto Chocolate Chips  
1/2 Cup Sliced Almonds  
1 Cup Keto White Chocolate Chips

## Directions:

Start by Microwaving the chocolate chips 30 seconds at a time and then mixing them together. Pour the chocolate over parchment paper in a 8x8 Pan and sprinkle the almonds on the chocolate.



Next, melt the other cup of chocolate chips and pour over the top.

Place the pan in the freezer.

Once frozen, crack a piece off and enjoy! We crack up the entire pan and store it in a freezer bag.

## The Keto Dad Tips and Tricks:

- You can use any nuts (walnuts, pecans etc). Adjust the macros accordingly
- Use any flavors of chocolate chips! There are so many options out there!
- Store in the freezer
- You can also pour this in molds.

Makes an 8x8 pan. Macros are for a 2 inch square or 1/16th of the pan

Macros: Calories: 144 Fat: 10g, Carbs: 13g, Fiber: 11g (Net Carbs 2), Protein: 2g

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