



# Peanut Butter Chocolate Chip Fluff

This is the easiest and one of the tastiest desserts I've made! It takes literally just minutes and is perfect any time of the year! Check out some of the awesome Keto Dad tips to switch it up!

## Here are the Ingredients You'll Need:

- 1C Heavy Whipping Cream
- 4 oz Cream Cheese
- 1 tsp Vanilla
- 2T Powdered Swerve
- 1/2 tsp Liquid Stevia (optional)
- 1/4C Peanut Butter/Nut Butter
- 1/4C Lily's Chocolate Chips



## Recipe:

- Mix the cream cheese, heavy whipping cream and vanilla together until fluffy
- Add Swerve, Liquid Stevia, and peanut butter mix together
- Mix in Chocolate chips
- Refrigerate 2+ Hours

## The Keto Dad Tips:

- You can easily switch out the Peanut Butter with any nut butter! There are some AWESOME flavors out there (we love [www.ShesNutsSD.com](http://www.ShesNutsSD.com))!
- Make it thicker or thinner by changing up how much heavy cream you use!

**Serves:** 6

**Macros:** Calories: 281, Fat: 26g, Carbs: 6g, Fiber: 2g (Net Carbs 4), Protein: 7g

SimpleFunKeto.com

Facebook: The Keto Dad Instagram: @theketodadlife YouTube: The Keto Dad