

### **Low carb, No sugar Chocolate Fudge**

1/2 cup heavy cream

2.5 Tbs butter (plus extra to grease the serving dish)

4 oz. (1/2 cup) cream cheese

1 tsp. vanilla

Stevia to taste (3 tsp. stevia granules or 1/2 tsp. liquid stevia)

2-4 Tbs. unsweetened cocoa powder (to taste, depending on richness desired)

In a small pot, melt butter on low heat. Once melted, add the cream cheese, cutting it into bits for faster melting. Add cream and stevia. Once melted and bubbling, reduce heat and add cocoa and vanilla. Stir well and pour into a buttered casserole dish. Refrigerate for 1-2 hours.

Carbs = 2g per serving