

Butterfinger Candy

THM-Friendly: S

- 1 cup Swerve Confectioner or THM [Gentle Sweet](#)
- 3 Tbsp. [coconut oil](#)
- 1 tsp. [caramel extract](#)
- 1 tsp. [butter extract](#)
- OR 2 tsp. [butterscotch extract](#)

Mix the ingredients together to make a dry-crumbly-paste-like mixture. Spread thinly onto a parchment-lined cookie sheet.

Bake for 10 minutes at 350°.

Remove from oven and let COOL COMPLETELY!!

(PSA: DO NOT TASTE UPON REMOVING FROM THE OVEN!)

enJOY!

Now you can proceed to your Butterfinger Latte!

OR you can top with melted on-plan chocolate chips and have a butterfinger bar!



<https://www.joyfullifewithkj.com/desserts-and-snacks/butterfinger-candy>

