

Chocolate Chip Cookie Dough Frosting

THM-Friendly: FP

Put this on any cake you like! I used Mrs. Criddle's Coconut Cake as the base, but instead of 2 and 1/2 cups of almond flour, I used 1 and 1/2 cups and 1 cup of Baking Blend. I also used refined coconut oil and replaced the almond extract with caramel extract. [Here's the recipe](#).

FROSTING INGREDIENTS:

- 12 ounces of whipped cream cheese (you could replace this with 8 ounces of softened regular or 1/3 less fat cream cheese)
- 1 cup unsalted butter, softened
- 1 cup THM [Gentle Sweet](#)
- 1/4 cup heavy whipping cream
- 1/2 tsp. [caramel extract](#)
- 1/2 tsp. [vanilla extract](#)
- 3/4 cup stevia-sweetened chocolate chips. (I used Bake Believe)
- a pinch of [mineral salt](#)

Whip all ingredients except for chocolate chips until light and fluffy. Add chocolate chips. Refrigerate for 30 minutes before frosting the cake. Store the cake in the refrigerator.

enJOY!

