

Butterfinger Bars

THM-Friendly: S

- 12 oz. Lily's or other on-plan chocolate chips
- 1 tsp. coconut oil
- 2 cups pork rinds (2 cups measured BEFORE crushing)
- 1/4 cup natural peanut butter
- 1/2 tsp. caramel extract
- 2 Tbsp. THM Gentle Sweet

Melt the chocolate and coconut oil slowly in the microwave (30 seconds at a time). Brush half of the chocolate mixture onto the bottom of silicon molds or an 8x8" pan. and set in the freezer to harden. (You will have chocolate left; this is for the tops.)

Meanwhile, crush the pork rinds. Add the peanut butter, Gentle Sweet and caramel extract and mix into a thick paste. Remove the molds/pan from the freezer and fill each mold with the filling (not quite to the top). Or spread the filling over the chocolate layer in your pan. Top with more melted chocolate and refrigerate until firm. Remove from the molds or cut into small squares.

enJOY!

