

3 Ingredient Keto Chocolate Macadamia Clusters

Hands-on 15 minutes Overall 45 minutes

Nutritional values (per cluster): Total carbs: 4.9 g, Fiber: 2.1 g, **Net carbs: 2.8 g**,

Protein: 2.6 g, Fat: 18.1 g, Calories: 177 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 15 clusters)

255 g sugar-free dark chocolate chips such as Lily's or 85-90% dark chocolate (9 oz) - *you can even make your own sugar-free chocolate*

1 1/4 cups macadamia nuts (168 g/ 6 oz)

flaky sea salt for topping

Optional: 2 tsp virgin coconut oil (9 g/ 0.2 oz) - if needed to thin chocolate

Instructions

1. Melt the chocolate in a small bowl by microwaving it in 30 second increments.
2. If needed thin the chocolate with coconut oil.
3. Line a baking sheet with parchment paper. Place a teaspoon full of chocolate on the parchment and top with macadamia nuts (12-15 halves), drizzle with chocolate. Repeat with remaining chocolate and nuts.
4. Top each cluster with a pinch of salt, refrigerate for 30 minutes until set then store in an airtight container for up to 2 weeks in the refrigerator.

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