



## Low-Carb Bites

Customize these low-carb treats with your favorite Bakery Emulsions or Super Strength flavors.

### Ingredients

- 1 cup Almond Flour
- 3 Tbsp Melted Coconut Oil
- 2 Tbsp Sugar Replacement, such as Swerve
- $\frac{3}{4}$  tsp LorAnn Bakery Emulsion OR  $\frac{1}{8}$  tsp LorAnn Super Strength Flavor
- Pinch of Salt
- $\frac{1}{4}$  cup Finely Chopped Nuts (optional)

### Directions

1. Add flour, coconut oil, sugar replacement, flavor, salt, and nuts to medium sized bowl.
2. Mix until ingredients combine and dough forms.
3. Form dough into balls about 1 inch in diameter.
4. Refrigerate in airtight container.

### Possible Variations:

- Orange emulsion with orange zest
- Maple emulsion with chopped walnuts
- Pistachio Super Strength with chopped pistachio
- Hazelnut emulsion, dust finished bites with cocoa powder