

LC-Chocolate Peanut Butter Clusters[®]



**Diabetic Friendly
Gluten Free**

**Net Carbs
.3g
Per Serving**

***Peanut Butter
Not Included**

Nutrition Facts

Mix Serving Size 2.6 tsp (6.5g)
(approx 1½" x 1½" cluster)
Servings per container 24
Amount Per Serving
Calories 24
Calories from Fat 0

			%Daily Value*
Total Fat 0g	0%	Total Carbohydrate 4.7g	2%
Saturated Fat 0g	0%	Dietary Fiber 4.4g	18%
Trans Fat 0g		Sugars 0g	0%
Cholesterol 0g	0%	Protein 1.2g	3%
Sodium 3mg	0%	Net Carbs .3g	

*Percent daily values are based on a 2000 calorie diet.

Ingredients: Contains a proprietary/patent pending blend of Inulin (chicory root) fiber, dutch cocoa, soluble dietary fiber, digestion resistant polydextrose fiber, whey protein isolate, organic stevia rebaudiana leaf, natural luo han guo monk fruit, natural dietary plant & vegetable gum fibers.

Warning: Processed in a facility that uses wheat gluten and nuts.



Manufactured by LC Foods[™]
Company, Raleigh NC 27604

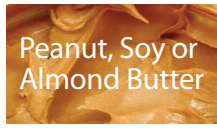
Net Wt. 5.53 oz. (157g) Approx. 1 1/3 cups

Mix makes 24 peanut butter clusters 1½" x 1½" in size

**You'll
Need:**



Cream +



Peanut, Soy or
Almond Butter



Directions to make 12 Dark Chocolate Peanut Butter Clusters:
Prepare & set aside 2/3 cup (169g) peanut, almond or soy nut butter as desired. Place 2/3 cup LC-Chocolate Peanut Butter Cluster Mix[®] in a medium bowl, and add 2 Tbsp plus 2 tsp water mixing thoroughly. Immediately add peanut butter and stir in only enough to make swirls of the nut butter in the chocolate. Working quickly, drop 12 equal spoonfuls onto a flat surface lined with plastic wrap, wax paper or parchment paper. Allow clusters to fully set for 20 min. Refrigerate or freeze until use.

Directions to make 12 Milk Chocolate Peanut Butter Clusters:
Prepare as above, except omit water and instead add 3 Tbsp plus 1½ tsp (0 carb per serving) heavy cream.

Note: LC-Chocolate Nut Clusters[®] are high in fiber and may add significantly to your total fiber intake. Make sure to observe portion size control when eating a lot of fiber in your diet.

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