

# LC-Chocolate Sauce®



**Artificial Sweetener FREE**

**Diabetic Friendly Gluten Free**

**Net Carbs <1g Per Serving**

## Nutrition Facts

Serving Size 1 Tbsp (9.5g)  
Servings per container 24  
Amount Per Serving  
Calories 30  
Calories from Fat 0

		%Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carbohydrate</b> 7.6g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>	Dietary Fiber 7g	<b>28%</b>
Trans Fat 0g		Sugars 0g	<b>0%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>	<b>Protein</b> 0g	<b>0%</b>
<b>Sodium</b> 20 mg	<b>1%</b>	<b>Net Carbs</b> <1g	

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

**Ingredients:** Contains a proprietary/patent pending blend of Inulin (chicory root) fiber, soluble dietary fiber, cocoa, natural dietary vegetable plant fiber, organic stevia rebaudiana leaf natural herbal extracts, natural luohanguo monk fruit.

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

Manufactured by LC Foods™ Company, Raleigh NC 27604



Net Wt. 8 oz. ( 228g) Approx. 1-1/2 cups

## Mix Makes Over 2 Cups of Chocolate Sauce

### LC-Chocolate Sauce®

In a small bowl, whisk together 2 Tbsp of LC-Chocolate Sauce® 2Tbsp water plus 2 ½ tsp of water (or 0 carb per serving heavy cream) for a richer sauce. Enjoy as a chocolate topping, or chocolate sauce on your favorite low carb dessert. Fantastic topping for LC-Ice Creams®.

### LC-Hot Fudge Sauce®

In a small bowl, whisk together 2 Tbsp of LC-Chocolate Sauce® and 1Tbsp plus 2 tsp of water. Heat sauce until warm and enjoy as a hot fudge topping on your favorite low carb dessert.

### LC-Chocolate Mousse®

Make LC-Chocolate Sauce® above. Blend 1 cup of 0 carb per serving heavy cream & 1/2 tsp vanilla in a chilled bowl using an electric mixer on medium speed, until mixture thickens. Add in 3-4 Tbsp of prepared LC-Chocolate Sauce® to your desired chocolate richness. Continue blending until the mousse thickens.



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