

SUGAR FREE

CHOCOLATE KISSES

MAKES - 15

INGREDIENTS

Biscuits

Butter or oil, to grease
Pinch of cinnamon
30g cacao powder
or good quality cocoa, sifted
80g Perfect Sweet® xylitol
150g raw almonds, ground
2 large eggs, whites only
Pinch of salt

Chocolate Ganache

50ml whipping cream
20g Perfect Sweet® xylitol
125g Raw Dark Chocolate or good
quality sugar free dark
chocolate, chopped

METHOD

Preheat oven to 170°C/150°C fan-forced.

Brush a baking tray with butter or oil to grease.
Line with baking paper.

Mix cinnamon, cacao, xylitol and ground almonds
in a bowl. Place egg whites and salt in a clean
bowl and whisk with an electric beater until soft
peaks form. Then fold in the cinnamon mixture.

Roll into 30 walnut size balls. Place on the baking
tray and flatten with the back of a spoon.

Bake for 15 minutes or until set. Cool on tray.

CHOCOLATE GANACHE

Gently heat the cream and xylitol in a small
saucepan, do not boil. Remove from the heat.
Add the chocolate and stir until smooth.
Let the ganache cool slightly for a thicker filling.
Once cooled, sandwich biscuits together with the
Chocolate Ganache.

