

LC-Chocolate Coconut Clusters[®]



**NO Maltitol
No Artificial
Sweeteners**

**Diabetic
Friendly
Gluten
Free**



**Net Carbs
.8g
Per Serving**

Nutrition Facts

Mix Serving Size 2 Tbsp (14.5g)
(approx 1½" x 1½" cluster)
Servings per container 16
Amount Per Serving
Calories 67
Calories from Fat 23

		%Daily Value*		%Daily Value*
Total Fat 2.5g	4%	Total Carbohydrate 8.8g	3%	
Saturated Fat 2.1g	11%	Dietary Fiber 8g	32%	
Trans Fat 0g		Sugars 0g	0%	
Cholesterol 0g	0%	Protein 2.2g	5%	
Sodium 7mg	0%	Net Carbs .8g		

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

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

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

Net Wt. 8.18 oz. (232g) Approx. 2 cups

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



Mix makes 16 coconut clusters 1½" x 1½" in size

**You'll
Need:**



or Cream +



Directions to make 8 Dark Chocolate Coconut Clusters:

Place 1 cup of LC-Chocolate Coconut Cluster Mix[®] in a medium bowl. In a separate small bowl, combine 1 Tbsp plus 1½ tsp melted butter and 2 Tbsp water. Add wet to dry and mix thoroughly. Working quickly, drop 8 equal spoonfuls onto a flat surface lined with plastic wrap, wax paper or parchment paper. Press an almond into the top of each if desired. Allow clusters to fully set for 20 minutes. Refrigerate or freeze until use.

Directions to make 8 Milk Chocolate Coconut Clusters:

Prepare as above, except omit butter and instead add 8½ tsp (0 carb per serving) heavy cream and 2 tsp water.

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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