

## Keto Musketeer Candy: A Low-Carb Take on a Classic Favorite

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**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

Sugar-free chocolate chips or chopped low-carb chocolate

Butter

Heavy cream

Keto-friendly powdered sweetener

A fluffy filling base such as whipped cream, marshmallow-style keto mixture, or a whipped chocolate mousse filling

Vanilla extract

Pinch of salt

### DIRECTIONS

1. Prepare the filling by whipping together the center ingredients until light, fluffy, and smooth.
2. Chill the filling until it is firm enough to shape.
3. Scoop or shape the filling into small candy-bar rectangles or bite-sized logs.
4. Freeze or chill again so the centers become easier to coat.
5. Melt the sugar-free chocolate with butter or a little coconut oil until smooth.
6. Dip each chilled center into the melted chocolate, coating all sides.
7. Place the coated candies on parchment paper.
8. Chill until the chocolate shell is fully set.
9. That is really the beauty of this recipe. It looks impressive, but the actual process is very approachable.

### SWAPS & NOTES

One of the best things about keto desserts is how flexible they can be.

You can use your favorite sugar-free chocolate for the outer shell, whether that is dark chocolate for a richer finish or milk-style keto chocolate for a sweeter, more classic candy-bar flavor.

If you want the filling to be extra fluffy, make sure not to overmix once it is whipped.

The lighter the center stays, the closer it will feel to the classic candy inspiration.

### TIPS FOR SUCCESS

The biggest key here is temperature.

If the filling is too soft, it will not hold its shape when you dip it into the chocolate.

A good chill in the fridge or freezer makes all the difference.

It also helps to work in small batches.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/keto-musketeer-candy-a-low-carb-take-on-a-classic-favorite/>