

# Keto Strawberry Sauce Topping

## Ingredients:

4 Cups Strawberries  
1/2 Cup Water  
2 tsp Lemon Juice  
3/4 Cup Sweetener (I used Erythritol)  
1 tsp Vanilla Extract  
1/2 tsp Xanthan Gum  
Small splash of liquid stevia (if using Erythritol)



## Instructions:

Add strawberries and sweetener to a small saucepan on medium heat. Allow to cook about 10 minutes to allow strawberries to create juice. Add in remaining ingredients except the xanthan gum. Stir until combined. To thicken the sauce, sprinkle in xanthan gum very slowly, adding in only a tiny bit at a time. Cook about 5 more minutes to allow the sauce to thicken.

Remove from heat and pour into a mason jar.

Use this to top desserts such as Cheesecake or in yogurt or even on pancakes or french toast.

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Serving: 2 TBSP

Macros Per Serving:

Net Carbs: 1    Fiber: 0    Total Carbs: 1    Protein: 0    Fat: 0    Calories: 6

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