

# Cookie Dough Frosting (THM S)

Yields Multiple Servings

## Ingredients:

- 2 sticks butter, softened
- 1/2 cup THM Gentle Sweet (or Truvia), powdered
- 4 Tbsp of nut milk
- 3 Tbsp of THM Baking Blend
- 1 tsp black strap molasses
- 1 tsp vanilla extract
- Pinch of mineral salt
- 1/4-1/2 cup of sugar free chocolate chips (like Lilys or THM brand)

## Directions:

In your mixer or with a hand mixer, beat together butter and sweetener until well combined. Add the remaining ingredients (excluding chocolate chips) and whip on medium to medium high speed until the mixture is light in color, well combined, and easily spreadable.

Slowly fold in the chocolate chips.

Spread over your favorite dessert!

## Notes:

I used a paddle attachment on my kitchen aid mixer and it worked beautifully! I highly recommend using that.

You can powder your sweetener by placing it in a coffee grinder and grinding until it is a fine powder. This helps the frosting not become grainy.