

Dark Chocolate Almond Fat Bombs

8 SERVINGS 50 MINUTES



INGREDIENTS

1/2 cup Almond Butter
1/4 cup Coconut Oil
2 1/2 tbsps Cocoa Powder
1 tsp Vanilla Extract
1/8 tsp Stevia Powder

NUTRITION

AMOUNT PER SERVING

Calories	162	Carbs	4g
Fat	16g	Protein	4g

DIRECTIONS

- 01 Arrange paper baking cups on a plate or a small baking sheet. Set aside.
- 02 Set up a double boiler: Fill a medium pot with an inch of water and place a smaller pot or heat-safe bowl on top ensuring the water is not touching the bottom of the smaller pot or bowl. The smaller pot or bowl should rest tightly on top of the pot and any water or steam should not be able to escape. Bring water to a boil then reduce to lowest heat.
- 03 Add the almond butter and coconut oil to the double boiler and allow them to melt. Stir to combine. Stir in the cocoa powder.
- 04 In a small bowl combine the vanilla and stevia powder and stir until the stevia has fully dissolved. Add the sweetened vanilla extract to the almond butter mixture and stir well to combine.
- 05 Divide the chocolate almond butter mixture between the paper baking cups then transfer to the freezer. Allow the fat bombs to set for about 30 minutes or until solid. Transfer to an airtight container and keep frozen. Enjoy!