

Dark Chocolate Almond Fat Bombs

5 ingredients · 50 minutes · 8 servings



Directions

1. Arrange paper baking cups on a plate or a small baking sheet. Set aside.
2. 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.
3. Add the almond butter and coconut oil to the double boiler and allow them to melt. Stir to combine. Stir in the cocoa powder.
4. 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.
5. 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!

Notes

Leftovers

Freeze for up to one month. Fat bombs will melt at room temperature.

Serving Size

One serving is equal to one fat bomb.

More Flavor

Adjust stevia and salt to taste. Add a pinch of sea salt.

No Almond Butter

Use another nut or seed butter instead.

No Stevia Powder

Use liquid stevia drops, monk fruit sweetener drops or other powdered sugar alternative (not granulated) to taste.

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

No Paper Baking Cups
Use a silicone mold instead.