

Peanut Butter Fudge Fat Bombs (DF)

Yield: 16 + pieces

- 1 cup Unsalted Organic Butter OR Organic (hexane-free) Refined Coconut Oil (softened)
- 1 3/4 cup Unsalted & Unsweetened Organic Peanut Butter
- 1/3 Cup Organic Raw Cacao Powder
- 1/3-1/2 Cup Powdered Monkfruit Sweetener (Non-GMO, Sugar Free)
- 1 teaspoon Pink Himalayan Sea Salt

Ingredients:

1. Add all the above ingredients into a medium mixing bowl with an electric hand mixer. Blend on everything together for 1-2 minutes or until smooth.
2. Pour into cupcake papers and carefully place each fat bomb into a large 9x13 dish. Place dish in the freezer and freeze for about 30-1 hour or until fat bombs are set.
3. Remove from freezer and store in the fridge or freezer until ready to eat.
4. (If frozen) Be sure to take out your fat bomb out of the freezer 10-15 minutes before eating to thaw.