

Almond Butter Fudge Fat Bombs



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Servings: About 12 fat bombs

Prep Time: About 10 minutes

Ingredients:

- 1 cup Organic Refined Coconut Oil (Hexane free) (softened)
 - 1 3/4 cup Unsalted & Unsweetened Organic Almond Butter
 - 1/3 Cup Organic Raw Cacao Powder
 - About 1/2 teaspoon (taste test to adjust) Powdered Monk-fruit Extract (Erythritol Free) or 1 dropper Organic Stevia (to taste)
 - 1 teaspoon Pink Himalayan Sea Salt
 - 12 cupcake papers
 - 2 muffin tins
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. Taste test and add more sweetener until it's to your liking!
 2. Line 2 muffin tins with 12 cupcake paper cups. Scoop the batter equally into the 12 cupcake papers and carefully place each muffin tin into the freezer and freeze

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for about 30-1 hour or until fat bombs are set.

3. Remove from freezer and store in a freezer bag until ready to eat.
4. Be sure to take out your fat bomb out of the freezer 10-15 minutes before eating to thaw it out.