

Chocolate Macadamia Fat Bombs



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Servings: 12

Ingredients

1 cup Organic Refined Coconut Oil

2 cups Raw Macadamia Nuts

3 Tablespoons Organic Raw Cacao Powder

1 teaspoon Organic Coconut Flour

1-2 droppers Organic Stevia (liquid)

1/2 teaspoon Pink Himalayan Sea Salt

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Instructions

1. Line a 7 X 10 inch baking dish with parchment paper. OR line a muffin tin with 12 cupcake wrappers.
2. Pour your macadamia nuts into a food processor. Blend nuts until you see it turn into a nut-butter consistency. (This takes about 2-3 minutes)
3. Add the rest of the ingredients listed in the above recipe and blend until everything is smooth (no lumps of coconut oil). Taste test to adjust sweetness if desired.
4. Pour mixture into lined baking dish or 12 cupcake wrappers..
5. Place dish/muffin tin into the freezer. Freeze for at least 1 hour (and then cut into 12 squares if making bars). Place fat bombs into a freezer bag or container (I separate the bars by little sheets of cut up parchment paper to prevent sticking). Freeze until ready to eat.
6. *TIP: Before eating, take designated fat bombs out of the freezer and let them thaw for about 15 minutes before eating. Enjoy!