

Chocolate Almond Fat Bombs

Ingredients

- 1 cup melted, cold-pressed, virgin coconut oil
- 2 Tbs Kerry Gold butter
- 1/2-1 tsp vanilla extract
- 1 Tbs Swerve (confectioners) + 2 or more drops of stevia (to taste) **or** 1 Tbs stevia blend sweetener (see below for mix)*
- 1/2-3/4 tsp Himalayan sea salt
- 4 Tbs unsweetened cocoa powder
- 1/2 cup organic almond butter (no sugar or added sweeteners)
- Optional add-ins: raw almonds, unsweetened coconut flakes, berries
- Paper cupcake liners **or** loaf pan lined with BPA-free plastic wrap



Directions

Melt coconut oil and butter together in a medium pan. Add vanilla, Swerve, sea salt, cocoa powder and almond butter, stirring well with a whisk until very smooth. Add in options - cracked almonds (place almonds in a baggie and break them up with a rolling pin/meat hammer) and unsweetened coconut flakes are great together. Stir well and either pour the mixture into the 8x8 lined pan or divide into cupcake liners in a 12-muffin pan. (You can also sprinkle the nuts and coconut into the bottom of the baking pan/muffin pan and pour the chocolate over them if it's easier.) Refrigerate until hardened and keep refrigerated to store.

*Mix 1 cup of Swerve (confectioners) and 1 tsp of powdered stevia well. Store unused portion in a glass jar.