

Swiss Almond Fat *Bombs*

Ingredients

- 2 Tbsp almond butter
- 1 Tbsp heavy whipping cream
- 1 Tbsp coconut oil
- 1 Tbsp cocoa powder
- ¼ tsp allspice
- 4-5 drops alcohol-free stevia
- 1 tbsp Swerve confectioner's sweetener

Directions

1. Put 2 tbsp of almond butter into a cup, mold, or container.
2. Add 1 Tbsp coconut oil, 1 Tbsp heavy cream, 1 tsp cocoa powder, and ¼ tsp allspice to the mixture.
3. Stir well and freeze for about 2 hours.
4. Remove from freezer and sprinkle with confectioner's sugar.

Notes

This recipe yields 2 fat bombs. You can easily triple this recipe. Store in an airtight container in your freezer for up to 1 month. Thaw slightly before eating.

