



Cyndi's Chocolate Peanut Butter Bliss Bomb

12 servings
90 minutes

Peanut fat bomb

Ingredients

- 1/2 cup All Natural Peanut Butter
- 1/4 cup Coconut Oil
- 1/4 tsp Sea Salt
- 5 drops liquid Stevia

Chocolate fat bomb

Ingredients

- 1/2 cup Almond Butter
- 1/4 cup Coconut Oil
- 2 1/2 tbsps Cocoa Powder
- 1 tsp Vanilla Extract
- 5 drops liquid Stevia

Nutrition

Amount Per Serving

Calories 206

		% Daily Value*
Total Fat	19.8 g	25 %
Saturated Fat	8.8 g	44 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	629.9 mg	27 %
Total Carbohydrate	4.3 g	2 %
Dietary Fiber	2.1 g	7 %
Total Sugars	0.8 g	
Added Sugars	0 g	0 %
Protein	4.9 g	

Directions

- 1 Place a silicone 12-cup muffin tray on a cookie sheet. Set aside.
- 2 Combine all ingredients of peanut fat bomb in top of double boiler. Allow them to melt. Stir to combine.
- 3 Divide mixture evenly between 12 cups. Place in freezer for 30 minutes
- 4 Combine almond butter and coconut oil in top of double boiler. Allow them to melt. Stir to combine. Add cocoa powder and whisk until smooth. Add Vanilla and stevia.
- 5 Remove peanut fat bombs from freezer. Sprinkle each one with a dash of Croatian sea salt. Divide chocolate mixture evenly on top of peanut butter bombs. Return to freezer for 30 minutes or until set.
- 6 Pop them out of the pan by pressing on the bottom of each silicone cup. Place in airtight container and keep frozen. **Enjoy!**

Notes

Keep in freezer! Fat bombs melt at room temperature.