

CHOCOLATE ALMOND FAT BOMBS

Thanks to Meredith Dykstra of the Cellular Healing Diet, this recipe has become one of our favorite treats. It is one of the best fat bombs I have ever tasted. The optional add-ins help in mixing things up a bit and creating variety. It is a very satisfying treat, loaded with healthy, anti-inflammatory fat.



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)
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.