

Mint Fudge Fat Bombs



Ingredients:

Author: Brenna, Certified H.H.P. from Optimized Health Team

Servings: 12

1 cup Refined Organic Coconut Oil

1 1/2 cups Organic Coconut Manna

3 Tablespoons Organic Coconut Flour

1/2 teaspoon Pink Himalayan Sea Salt

3 Tablespoons Organic Raw Cacao Powder

1-2 droppers Organic Stevia (liquid)

4+ drops Organic Peppermint Extract OR Essential oil

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Instructions:

1. Add all the above ingredients into a food processor. Blend on everything together for 2-3 minutes or until smooth. Taste test to adjust sweetness if desired.
2. Pour into 12 cupcake papers and carefully place each fat bomb into a large 9×13 dish. Place dish in the freezer and freeze for about 30-1 hour or until fat bombs are set.
3. Remove from freezer and store in a freezer bag until ready to eat.
4. Be sure to take out your fat bomb out of the freezer 10-15 minutes before eating to thaw it out.

