

# Mint Fudge Fat Bombs (Dairy Free)

Gluten Free ~ Dairy Free ~ Nut Free

**Course** Breakfast, Dessert  
**Cuisine** American

Servings	Prep Time	Cook Time
12 SERVINGS	10 MINUTES	–

## Ingredients

- 1 cup Organic Refined Coconut Oil
- 1 1/2 cups Organic Coconut Manna
- 3 Tablespoons Organic Coconut Flour
- 1/2 teaspoon Pink Hymalayan Sea Salt
- 3 Tablespoons Organic Raw Cacao Powder
- 1 teaspoon Stevia Powder
- 4 + drops Peppermint Essential Oil OR Organic Peppermint Extract

## Instructions

1. Add all the above ingredients into a food processor. Blend on everything together for 2-3 minutes or until smooth.  
-----
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.