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## **Low-Carb Almond Butter Fudge (Keto Fat Bombs)**

### **Ingredients:**

Natural almond butter (or peanut butter) 1 cup  
Coconut oil, melted 1 cup  
Stevia in the raw 2 g  
Vanilla extract 2 tsp

### **Garnish:**

Unsweetened cacao nibs 2 tbsp  
Unsweetened baking chocolate 1 tbsp (optional)

### **Directions:**

1. Line a small baking dish with parchment paper.
2. Melt the coconut oil and almond butter so they can easily be mixed together. Add to a mini-food processor along with stevia and vanilla. Pulse blend until thoroughly mixed.
3. Pour into the baking dish, and smooth out with a spatula.
4. Add cacao nibs to the top.
5. Freeze for 30 minutes, then place in the refrigerator for 1 hour.
6. Cut into thick cubes and enjoy. Keep refrigerated.

Looking to add an extra special touch? Dip each cube halfway into melted unsweetened baking chocolate. Then place on a baking sheet or large plate. Store the dipped cubes in the fridge. Chocolate should harden upon contact.

### **Nutrition Facts:**

Serving size: 1 piece  
Recipe yields: 16 pieces  
Calories: 225  
Fat: 24 g  
Carbs: 4 g  
Protein: 4 g