

Chocolate Peanut Butter Fat Bombs

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5 minute prep
Makes 20 pieces

¼ cup peanut butter (or any other nut/seed butter)
¼ cup coconut oil
1 teaspoon vanilla
1 teaspoon cocoa powder
1 teaspoon stevia blend (I like [this stevia blend](#) - one teaspoon is as sweet as two teaspoons sugar. Adjust accordingly if using another brand.)
2 tablespoons chocolate chips (can be reduced to one or omitted, see notes)

Warm all ingredients in a saucepan over medium heat. Spoon into silicone molds ([I like these](#)) and refrigerate or freeze until hardened. Move to a container and store in the fridge. Enjoy cold! (They melt at room temp.)

NOTES:

These contain about 1 gram of sugar each. To eliminate the sugar altogether, omit the chocolate chips and add another teaspoon cocoa powder.

Doubling the recipe exactly fills [these three silicone molds](#).