
Strawberry Mocha Swirl Fat Bombs

1 net carb per serving.



Low Carbe Diem
[go HOME](#)

Servings: 12

4 tbsps unsalted butter
4 tbsps coconut oil
2 tbsps cocoa powder
1/4 tsp liquid stevia, or equiv
Strawberry Swirl
1 tbsp unsalted butter
1 tbsp coconut oil
1 tbsp heavy cream
1/4 c strawberries
1/4 tsp liquid stevia (or equiv)

DIRECTIONS

Chocolate:

Soften butter in the microwave, then allow to cool slightly. Add coconut oil, cocoa powder and stevia to the melted butter, mixing with a hand blender. Set aside.

Strawberry Swirl:

Mash strawberries and add heavy cream. Microwave 10 seconds (until warm) and set aside. Melt butter and add the warm strawberry mix, coconut oil and stevia. Use a stick blender or whisk rapidly.

Assembly:

Pour the chocolate mixture into a mold or cupcake liners. Add the strawberry to the center of your fat bombs and swirl with a toothpick.

Freeze for 20 minutes, then pop the fat bombs out of the mold. Store in an airtight container in the freezer.

Per Serving: 99 Calories; 11g Fat (96.2% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber.