
Peanut Butter Cinnamon Chocolate Bombs

1.6 net carbs per serving for 12 servings.



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Servings: 12

4 tbsps coconut oil
4 tbsps cocoa powder
1/4 c walnuts, chopped
1/2 c peanut butter
Stevia (or equiv), to taste
1 tsp vanilla extract
1/4 tbsp cinnamon
sea salt, to taste

DIRECTIONS

Melt coconut oil in a microwave for 45 seconds.

Stir in cocoa, Splenda and vanilla, mixing well until smooth. Fold in chopped nuts.

Pour chocolate mixture into a pan or dish and spread evenly.

Mix together the cinnamon and peanut butter, and gently pour over the chocolate mixture.

Sprinkle with sea salt, then freeze for 20 minutes. Slice before serving.

Per Serving: 124 Calories; 12g Fat (79.6% calories from fat); 4g Protein; 3g Carbohydrate; 1.4g Dietary Fiber.

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