

No-Bake Chocolate Cookie Dough Bombs

163 cal - 2.1g net carbs per serving
(1960 cal - 25.8g net carbs in total recipe)

Servings: 12



Low Carbe Diem

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8 oz cream cheese, room temperature

8 tbsp butter, room temperature

1/4 c [erythritol](#)

1/2 c [almond flour](#)

1/2 c cocoa powder

25 drops liquid stevia

1/4 tsp vanilla extract

1/4 tsp sea salt

DIRECTIONS

In a large bowl, combine butter and cream cheese using a hand mixer.

Slowly add the remaining ingredients, continuing to mix until well-combined.

Cover the dough and refrigerate 30 minutes to an hour.

Remove from fridge, and scoop into 12 small cookie dough balls.

Roll in coating of choice (optional). Try shredded coconut, cinnamon, cocoa powder, matcha or vanilla protein powder.

Stores well in the fridge up to two weeks.

Total Recipe: 1960 Calories; 199g Fat (85.4% calories from fat); 32.2g Protein; 44.6g Carbohydrate; 18.8g Fiber.

Per Serving: 163 Calories; 16.6g Fat (85.4% calories from fat); 2.7g Protein; 3.7g Carbohydrate; 1.6g Fiber.