

Chocolate Fat Bombs

I've included the Thermomix recipe as it's what I use, but if you haven't got one, just melt it all together in a saucepan 😊

Ingredients:

- 210 gram coconut oil
- 90 gram cacao powder
- Sweetener of choice (taste as you add)
- 1 pinch salt
- 1 tsp Vanilla powder or extract
- Berries, nuts, coconut, extracts/oils for flavour

Method:

1. Combine all ingredients in Thermomix bowl and melt 5 minutes/50 degrees/speed 2
2. Mix 20 seconds/speed 7 to make sure sweetener is combined
3. Add in your extras (or pop them in the base of the moulds)
4. Pour chocolate into moulds
5. Place into freezer for 10 minutes or until set