

FERRERO ROCHER FAT BOMBS

INGREDIENTS

2 cups Almond Flour

1 cup Coconut

100g Cream Cheese

4 Tbsp Butter

6 Tbsp Xylitol

2 tsp Vanilla Essence

2 Tbsp Cocoa

METHOD

Melt the butter, cream cheese and xylitol together. Simmer for 2 minutes until it reaches an almost caramel consistency. Add the rest of the ingredients and stir through.

Allow to cool, then roll into small balls and roll in cocoa/coconut/almond nibs/pistachio dust.

Let it set for a bit either in the fridge or in winter can be room temperature.

