



Fat bomb*

Serving: 15

Veg

Ingredients

- 4 tbsp Patanjali edible coconut oil
- 75 gms unsalted organic butter
- 3 tbsp unsweetened cocoa
- 1/4 tsp coffee powder
- pinch of salt
- 3 tbsp sweetener (your choice)

Preparation Method

- Melt coconut oil in Microwave
- Melt butter and add to oil . mix well
- Add cocoa , salt , sweetener , mix well till sweetener dissolves
- fill the molds with the mixture and keep in the deep freeze for 15 minutes minimum
- After 15 min , demold the fat bombs and store in air tight container in the fridge