



Chocolate Bomb*

Serving: 1

Veg

Ingredients

- -1 tbsp Butter (Amul)
- -1 tbsp Coconut Oil (Patanjali)
- -1 tbsp Peanut Butter
- -2 tsp Unsweetened Cocoa Powder (Hershey's)
- -1 tbsp stevia powder

Preparation Method

- -Melt the butter in the microwave.
- -Add the coconut oil, peanut butter and the cocoa powder.
- -Blend all the ingredients with a blender or by hand. Add the sweetener, according to your taste. Now pour it into the molds and put in the freezer for fifteen to twenty minutes.
- -After twenty minutes take the bombs out of the molds and store them in an air-tight container. Incase you are using white or unsalted butter.