Walnut Chocolate Chip Fat Bombs

**Servings: 12 Prep Time: 10 mins Cook Time: 1 hour**

1/4 cup Walnut Butter (or any nut butter you prefer)

4 tbsp (60g) Butter, softened

4 oz (113g) Cream Cheese, softened

1/4 cup Granular Sweetener or 1/8 cup Pyure Sweetener (Pyure has a 2:1 sweetness ration to real sugar)

1 tsp Vanilla Extract

1/3 cup (85g) Lily’s Semi-Sweet Chocolate Chips

Special Equipment:

Hand Mixer

Mini muffin liners, optional

In a large bowl, add all the ingredients except the chocolate chip. Using a hand mixer, cream everything together until it’s well incorporated. Fold in the chocolate chip and using a cookie scoop, scoop the mixture into mini muffin liners on a plate or just a plate that is freezer safe. Freeze them for an hour before eating.

**Nutritional Facts for 1 Walnut Chocolate Chip Ball:** 126.8 Calories, 1.0 Net Carbs, 12.7 Fat, 1.7g Protein.