



Almond Butter Fat Bombs

INGREDIENTS

- ½ cup macadamias
- ¾ cup natural almond butter or peanut butter
- ¼ cup pumpkin seeds
- 1/8th cup raw honey
- ½ teaspoon vanilla
- ¼ to ½ cup cacao nibs
- ½ cup organic unsweetened shredded coconut

DIRECTIONS

Line a tray with parchment paper. In food processor, process macadamias until you have fine crumbs. Add almond butter, honey, and vanilla, process until smooth. Stir in pumpkin seeds and cacao nibs. Roll into small balls and then roll in toasted coconut and place on tray. Freeze for a minimum of one hour before serving. Store them in freezer or refrigerator until ready to eat!

Yield ~14