

Keto Pumpkin Fat Bombs



- ½ cup organic almond flour*
- ¼ cup organic coconut flour*
- 1/3 cup Just Like Sugar * (all-natural sweetener made from chicory root) or coconut sugar or rapadura
- 2 tsp pumpkin pie spice
- 2 pinches Celtic or Himalayan salt*
- ¼ cup pure pumpkin puree
- 2 Tbsp cashew butter
- 2 Tbsp organic coconut oil*
- 2 Tbsp MCT oil*

“Sugar” Coating

- 1 Tbsp coconut sugar* mixed w ¼ tsp ground cinnamon

-Pulse in food processor almond flour, coconut flour, SWEETNER, pumpkin pie spice, and salt.
-Add pumpkin puree, cashew butter, coconut oil, and MCT oil and pulse until mixture forms a dough.
-If very sticky, let it rest a minute to allow coconut flour to absorb some of the liquid ingredients.
-Using a tablespoon, scoop some dough and roll into a ball. Roll each ball in a cinnamon “sugar” coating.
-For best flavor and firmness, refrigerate at least an hour. Roll in “sugar” coating mixture and enjoy!

*Sold at A Healthy Horizon