

# Strawberries and Cream Cheesecake Fat Bombs

**Calories:** 32 kcal

**Servings:** 6

**Time:** 0 Mins

## Ingredients

- 15.00 g Coconut Oil
- 130.00 g Cream (thickened)
- 60.00 g Cream Cheese (at room temperature)
- 4.00 tsp Monkfruit sweetener or erythritol
- 130.00 g Strawberries
- 1.00 tsp Vanilla Essence
- 35.00 g White Chocolate (sugar free)

## Instructions

1. White Cream Cheese Layer:
2. Heat white chocolate in the microwave or on the stove until completely melted, set aside.
3. Into a blender, add cream, cream cheese, coconut oil, monk fruit sweetener, vanilla essence and melted white chocolate. Blend for a minute until mixture forms a thick yet runny consistency.
4. Pour half of the mixture into a bowl and set aside. Leave remaining half in blender.
5. Pink Strawberry Layer:
6. Rinse strawberries, remove stems and cut in half. Leave 4 strawberries aside.
7. Add the rest of the strawberries to the half white cream cheese mixture remaining in the blender. Blend for another minute to reach a smooth creamy consistency.
8. Cheesecake Fat Bombs:
9. Place 6 muffin liners into a muffin tray. Spoon 2 tablespoons of the pink strawberry layer to each liner, followed by 2 tablespoons of the white cream cheese layer. Continue alternating layers until below the top of the liner.
10. Finely chop the 4 strawberries left aside, and sprinkle on top of each.
11. Place tray in freezer to set for 2-3 hours. Serve chilled.

## Equipment

- Blender
- Muffin Tray

- Muffin Liners x6