

**KETO CHOCOLATE COVERED
MACADAMIA NUT FAT BOMBS**

1/4 cup Lily's chocolate chips

1 tablespoon macadamia nut oil (MCT oil)

Course salt (pink Himalayan or sea salt)

24 raw macadamia nut halves

In a small microwave safe dish, microwave the chocolate chips for 50 seconds or until melted. Stir until smooth. Then add the MCT oil and a pinch of salt. Mix until blended.

Place 3 macadamia nut halves in each of 8 wells of truffle mold or mini muffin pan. Spoon some of the chocolate mixture into each well or baking cup, completely covering the nuts. Sprinkle additional salt on top.

Transfer the mold or baking cups to the freezer for a minimum of 30 minutes, until chocolate is solid.

Store extras in a ziploc plastic bag in the freezer for up to 6 months.

****Truffle mold can be ordered online.**