

Chocolate Peanut Butter Cheesecake Bombs

Course: *Snack* **Prep Time:** *15 minutes* **Chill Time:** *30 minutes*

Total Time: *40 minutes* **Servings:** *24 servings* **Calories:** *61 kcal*

Ingredients

- 4 oz full fat cream cheese
- ½ c sugar-free peanut butter
- 5 Tbsp erythritol
- ½ tsp vanilla extract
- 2 oz unsweetened chocolate

Instructions

- Place a saucepan on the stove and bring the water to simmer.
- Roughly chop chocolate and put into a glass or metal bowl.
- Mix cream cheese and peanut butter until fully combined.
- Add erythritol and vanilla extract and mix until fully combined.
- While the mixture combines, place the bowl holding the chocolate over the simmering water and stir gently to melt.
- Slowly add the melted chocolate to the mixture and mix until combined.
- Scoop about a tablespoon of batter out of the bowl, roll, and place on parchment on a baking sheet
- Chill for about 30 minutes.
- Place in an air tight container and store in your refrigerator.

