



## Dark Chocolate Fat Bomb Mousse

- 2 oz unsalted butter
- 2 oz cream cheese
- 3 oz heavy cream, whipped
- 1 tbsp unsweetened cocoa powder
- 1 tbsp Truvia, or another sweetener to taste

Soften butter and combine with sweetener, mixing until completely blended. Add cream cheese; blend until smooth. Add cocoa powder and blend completely.

Whip heavy cream and gradually add to the mixture, mixing well. Spoon into small glasses and refrigerate for 30 minutes .

**98% Fat** - Makes 3 servings.

**Tot Recipe:** Cal: 1010, Fat: 110g, Net Carbs: 4.5, Pro: 7g

**Per Serving:** Cal: 335, Fat: 37g, Net Carbs: 1.5, Pro: 2g