

# Orange & Walnut Chocolate Fat Bombs

Hands-on 15 minutes Overall 1 - 2 hours

**Nutritional values (5% RDA):** Total carbs: 2.3 g, Fiber: 0.9 g, **Net carbs: 1.5 g**, Protein: 1.5 g,

Fat: 8.4 g, Calories: 86 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



## Ingredients (makes 25 truffles)

125 g [dark chocolate](#), 85%-90% cocoa (4.4 oz)

1/4 cup [extra virgin coconut oil](#) (60 ml/ 2 fl oz)

1 1/3 cup chopped [walnuts](#) (150 g/ 5.3 oz)

1-2 tsp fresh orange zest *or* sugar-free [orange extract](#)

1 tsp [cinnamon](#)

*Optional:* 10-15 drops [Stevia](#) *or* other healthy [low-carb sweetener](#)  
[from this list](#)

## Instructions

1. Melt the chocolate in a water bath, add coconut oil and cinnamon. Sweeten with stevia if needed and mix well.
2. Add fresh orange peel and orange food extract. Food extract is not needed but will boost the flavour.
3. Add roughly chopped walnuts and mix in well.
4. Spoon the mixture into small paper muffin or candy cups.
5. Place in the fridge for a couple of hours or until solid. Store them at room temperature.

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