

Choco Fever Dream

Keto Strawberry Cheesecake Fat Bombs

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 8 oz (225 g) full-fat cream cheese, softened
- [ ] 4 tbsp unsalted butter, melted
- [ ] 1/4 cup erythritol or preferred low-carb sweetener
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1/4 cup fresh strawberry puree

Optional Topping

- [ ] 2 tbsp strawberry puree for drizzling
- [ ] 1 fresh strawberry, sliced thinly

Instructions

1. In a mixing bowl, beat the softened cream cheese until smooth, then add melted butter and continue mixing until fully combined.
2. Stir in the erythritol, vanilla extract, and lemon zest; mix until the sweetener dissolves and the batter is creamy.
3. Fold in the strawberry puree gently, creating a marbled pink swirl without over-mixing.
4. Line a silicone mini-muffin mold with paper liners (or use the mold directly) and spoon the batter into each cavity, smoothing the tops.
5. Place the mold in the refrigerator for at least 2 hours, or until the bombs are firm to the touch.
6. Once set, drizzle a thin line of extra strawberry puree over each bomb and garnish with a tiny slice of fresh strawberry if desired.
7. Store the finished fat bombs in an airtight container in the fridge; enjoy straight from the fridge for the best texture.

Nutrition per serving

120 kcal	2 g	2 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too soft, chill it for 10 minutes before filling the molds.
- For a smoother puree, push the strawberry mixture through a fine mesh sieve.
- Adjust sweetness to personal taste; start with less sweetener and add more if needed.