

Treasure Barrel

Keto Strawberry Cheesecake Fat Bombs

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup fresh strawberries, puréed
- [ ] 1/4 cup erythritol, powdered
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup heavy cream, chilled

Instructions

1. In a bowl, beat the softened cream cheese until smooth.
2. Add the strawberry purée, lemon juice, vanilla, and powdered erythritol; mix gently.
3. In a separate bowl, whip the heavy cream to soft peaks.
4. Fold the whipped cream into the strawberry-cheese mixture, being careful not to deflate.
5. Using a small scoop, roll the mixture into bite-size balls and place on a parchment sheet.
6. Dust each bomb with a little extra powdered erythritol for a delicate finish. energy balls inspiration helped me decide on the coating.
7. Refrigerate for at least one hour before serving.

Nutrition per serving

120 kcal	2 g	3 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too soft, chill it for 10 minutes before shaping.
- For a richer flavor, add a pinch of almond extract.
- Remember to strain the strawberry purée to avoid seeds. strawberry cookies technique inspired this step.