

Zucchini Bread Recipes

Keto Strawberry Cheesecake Fat Bombs

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

Ingredients

Main Ingredients

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/4 cup erythritol or monk fruit sweetener
- [ ] 1 cup fresh strawberries, hulled and pureed
- [ ] 2 tbsp almond flour
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp vanilla extract

Optional Coating

- [ ] 2 tbsp freeze-dry strawberry powder
- [ ] 2 tbsp unsweetened shredded coconut

Instructions

1. In a chilled bowl, beat the cream cheese until smooth, then add the sweetener, vanilla, and lemon zest; mix until fully incorporated.



2. Fold in the strawberry purée, letting the pink hue spread throughout the mixture.



3. Gradually sprinkle in almond flour, stirring until the mixture holds together but remains soft enough to shape.



4. Using a small ice-cream scoop, portion out the batter onto a parchment-lined tray, then roll each ball between your palms.



5 If desired, roll each bomb in freeze-dry strawberry powder or shredded coconut for a decorative finish.



6 Refrigerate the bombs for at least 30 minutes before serving; they firm up nicely.



Nutrition per serving

120 kcal	3 g	4 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep all tools cold to maintain a firm texture.
- Taste the mixture before adding almond flour; adjust sweetness if needed.
- For an extra tart note, add a tiny pinch of pink Himalayan salt.