Food Babe's Almond Chocolate Freezer Fudge

| Prep Time: | Cook Time: | Total Time: | Serves: |
|---------------|------------|---------------|---------|
| 1 hr, 15 mins | 0 mins | 1 hr, 15 mins | 20 |



https://foodbabe.com/almond-chocolate-freezer-fudge

Ingredients:

- 1 cup almond butter (nut allergy use sunflower seed butter)
- 4 tablespoons coconut oil
- 1 ½ tablespoons maple syrup grade B
- 4 ounces dark chocolate
- ½ teaspoon sea salt

Instructions:

- 1. Cream almond butter, coconut oil, maple syrup, and salt together in a bowl.
- 2. Pour mixture into a parchment paper lined small baking dish (8×6).
- 3. Top with chopped chocolate and freeze for at least 2 hours.
- 4. Remove from freezer, carefully remove fudge by lifting ends of parchment paper.
- 5. Cut into 1 inch squares and store in freezer separated by parchment paper.

Notes:

- ~ 138 calories each so don't get crazy and eat 10 at one time!
- Please buy all organic ingredients if possible