

# Food Babe's Valentines Kisses



Prep Time:	Cook Time:	Total Time:	Serves:
2 hrs	0 mins	2 hrs	10

<https://foodbabe.com/valentines-day-kisses>

## Ingredients:

- 1 cup almond butter (nut allergy - use sunflower seed butter)
- 3 tablespoons coconut oil
- 2 tablespoons maple syrup - grade B
- 3 tablespoons raw cacao nibs
- 3 tablespoons goji berries
- ¼ 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 raw cacao nibs and goji berries and freeze for at least 2 hours.
4. Remove from freezer, carefully remove almond fudge by lifting ends of parchment paper.
5. Use a heart shaped cookie cutter to cut fudge (or cut into 1 inch squares) and store in freezer separated by parchment paper.

## Notes:

- Please buy all organic ingredients if possible