

Nut Butter Freezer Fudge



INGREDIENTS

1 cup organic dates
(seeds removed)

1 cup organic nut butter

½ cup un-sweetened organic
cacao powder

¼ -½ cup organic coconut oil
(melted)

DIRECTIONS

1. First, dates are processed until a paste or ball forms in the food processor on pulse.
2. Then nut butter is pulsed in.
3. Next add cacao powder for that rich, chocolaty flavor. Blend in the food processor on pulse.
4. And lastly, add coconut oil which makes everything creamy and smooth. Use ¼ to ½ cup depending on how dry the dates are.
5. Simply transfer mixture to a parchment-lined dish. May add chopped nuts on top prior to freezing.
6. Freeze at least 20 minutes. Fudge should be firm to the touch.
7. Slice into squares. *You're going to love it!*