



ALMOND BUTTER CHOCOLATE FUDGE



INGREDIENTS

ITEM

- Natural Almond Butter
- Coconut Oil
- Unsweetened Cocoa Powder
- Maple Syrup
- Vanilla Extract
- Pinch of Salt

QUANTITY

½ cup
¼ cup
¼ cup
2 tbsp.
1 tsp.

SERVING SIZE

2



PREPARATION

- ✔ Line a small pan with parchment paper.
- ✔ Melt the almond butter and coconut oil until smooth.
- ✔ Whisk in the cocoa powder until fully combined.
- ✔ Stir in the maple syrup, vanilla, and salt.
- ✔ Pour into the pan and spread evenly.
- ✔ Refrigerate for 2-3 hours until firm.

- ✔ Slice into 10 squares and serve.