

Selah V. Fitness - Recipes

CHOCOLATE COVERED KATIE'S SUGAR FREE FUDGE IN A JAR

from www.chocolatecoveredkatie.com

INGREDIENTS

1 16oz jar roasted almond butter, or allergy-friendly alternative
3/4 c. virgin coconut oil (120g)
1/2 c. cacao or cocoa powder (20g)
1/4 tsp. salt (my almond butter was unsalted)
1 tsp. pure vanilla extract
1/4 tsp. NuNaturals liquid vanilla stevia, or 3 Tbsp. sugar of choice

DIRECTIONS

Start with a jar of room-temperature nut butter. If there is any oil at the top of the nut butter, stir it in until smooth. Now take 2/3 cup nut butter *out* of the jar and set aside for a different use. Stir the 3/4 cup coconut oil into the jar until smooth. Add the cacao, salt, vanilla, and sweetener, and stir again until completely smooth.

Place in the fridge, where it will soon harden into fudge.