

VEGAN FUDGE

INGREDIENTS

- ½ cup coconut oil, softened
- ½ cup unsweetened cocoa powder
- ½ cup smooth peanut butter
- ¼ cup + 1 tbsp honey
- ½ tsp vanilla extract
- pinch of salt

INSTRUCTIONS

1. Line a loaf pan with parchment paper or muffin tin with cupcake liners.
2. In a medium-sized bowl, combine all the ingredients and stir until smooth.
3. Add the chocolate mixture into the loaf pan or into the cupcake pan evenly. Place in the fridge for 30 minutes, or the freezer for about 10 minutes. Cut into pieces.
4. Store the fudge in the fridge. Enjoy!

NOTES

*Store in the fridge