

Creamy Chocolate Fudge

* ¾ Virgin Coconut Oil
* ¾ cup Cocoa Powder
* ½ cup Coconut Milk
* 1/3 cup Raw Honey or Maple Syrup
* 2 tsp Vanilla Extract

Melt coconut oil in small saucepan. When melted, remove from heat. Add all the ingredients and use an immersion blender to mix. If mixture becomes too thick, return to stove and reheat until thin enough to work with.

Line a glass baking dish (9x9) with parchment paper. Pour fudge into pan and place in the refrigerator or freezer until firm. Slice into bite size squares. Store in a lidded container in the refrigerator.