Easy Raw Vegan Chocolate Fudge

Ingredients

1/4 cup (70g) almond butter OR any nut butter
1/6 cup (40g) coconut butter/paste (OR coconut oil), melted
6 tsp (13g) cacao powder
1/4 cup (70g) date paste* (or liquid sweetener)
1/2 cup (50g) coconut, dried and finely shredded
1/4 tsp vanilla bean powder

Method

1. Melt the coconut butter (or coconut oil) in a dehydrator or over a double boiler.
2. Add in the almond butter and mix until smooth.
3. Add the cacao powder, date paste and vanilla bean powder and mix thoroughly.
4. Add the shredded coconut and mix until evenly combined.
5. Press into a suitable mould and place in the freezer for two hours.
6. Pop out of the mould and slice into bite sized pieces.
7. Store in the fridge for as long as it lasts.

* A blend of dates and water in the ratio 240g dates to 100g water.

Makes

250g (32 pieces)

Equipment

Bowl, blender (optional, to make date paste)

Advance preparation

- Melt coconut butter (15 mins)
- Make date paste (optional, 5 mins)

Tips

If you want to make this fudge nut-free, you could swap the almond butter for a seed butter, like sunflower seed butter, pepita/pumpkin seed butter, tahini (sesame seed butter) or soy nut butter.

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