

Healthy Almond Butter Fudge

Almond Butter Fudge

15 min to prepare; 1 hour to cook; serves 10-1

INGREDIENTS

1 cup creamy almond butter

1/4 cup coconut oil

1/4 cup honey or maple syrup

1 teaspoon vanilla extract

1/4 teaspoon sea salt, optional

PREPARATION

In a medium saucepan over medium-high heat, combine almond butter and coconut oil and stir until combined and smooth.

Stir in honey or preferred natural sweetener, then remove from heat and stir in vanilla extract and sea salt, if using.

Pour fudge into silicone molds (optional), filling each only halfway, then freeze until set.

Remove from molds and enjoy!