

## Chewy chocolate Freezer Fudge

2 cups almond butter (one small jar)  
¼ cup cacao powder or carob powder or half and half  
½ cup maple syrup  
1 heaped Tablespoon coconut butter  
2 teaspoons vanilla extract  
1 teaspoon coarse Himalayan salt

In a large bowl, combine all the ingredients, stirring well to ensure they are all combined – this will take a minute to get the almond butter mixed in.

Spoon the mixture onto baking paper lining a Tupperware container with a lid. Wrap the baking paper around the mixture to keep it from going too soft. Place in freezer to set.

After an hour or so, unwrap the fudge, cut into squares and re-wrap, placing it back into the freezer, in the Tupperware container with the lid securely on. Store it in the freezer, helping yourself as you see necessary.

Options: - add some chopped organic cranberries to the mixture

Add some chopped walnuts to the mixture.

