

Pecan Fudge

Recipe by Joy McCarthy from Joyous Health

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Ingredients:

- 3/4 cup raw cacao powder
- 4 tbsp real maple syrup (updated from original recipe)
- 4 tbsp melted coconut oil
- 4 tbsp almond butter
- 1/4 cup chopped pecans or
- 1/4 tsp hot chili flakes

Instructions:

1. Combine the raw cacao powder, maple syrup, coco oil and almond butter in a food processor or blender. Blend until fully combined.
2. Give it a taste test. If it's too bitter, add some more maple syrup or 3-4 drops of liquid stevia. Spread onto a loaf pan and sprinkle with pecans and chili flakes if you like it spicy!
3. Place in fridge for a few hours and cut into squares.

Notes:

It melts really easily (at room temperature) so you might want to consider freezing it or serve it immediately once you've removed it from the fridge. Makes about 18-20 1 inch squares - depending how deep your pan is.