CHOCOLATE FUDGE

INGREDIENTS

3/4 cup coconut oil

3/4 cup cocoa powder

1/3 cup honey or maple syrup

2 tsp vanilla

1/2 cup coconut milk

PROCEDURE

Melt coconut oil in a small saucepan. Remove from heat when melted.

Add the ingredients and use an immersion blender to mix. If mixture becomes too thick, return to stove and reheat.

Line a baking dish with parchment paper. Pour fudge into pan and place in refrigerator / freezer until firm.

Slice into bit size squares to serve.