

## **CHOCOLATE CHERRY FREEZER FUDGE**

### **INGREDIENTS:**

½ cup smooth almond butter (solid, not runny)  
½ cup solid coconut oil (it must be solid, not melted)  
½ cup natural cacao powder  
½ cup honey  
1 tsp pure vanilla extract  
Pinch of salt  
¼ cup chopped dried cherries

### **DIRECTIONS:**

1. In a food processor fitted with the steel blade, add almond butter, coconut oil, cacao powder, honey, vanilla and salt. Pulse until combined. It should have a smooth creamy consistency.
2. Spoon into a medium bowl and fold in ¼ cup chopped dried cherries.
3. Individually portion fudge into silicone molds of your choice. Silicone mini muffin molds work well. If you use these molds, it will make about 16-18 round pieces.
4. Freeze for at least ½ hour.
5. Pop out and enjoy!

Note – The fudge must be kept in the freezer. It will melt at room temperature!