

Milk Chocolate Chai

1 cup cacao powder
1 cup cacao butter, liquefied
1/2 cup coconut oil
1 1/2 cups liquid sweetener (honey, agave, maple syrup, etc)
1/4 cup almond milk
2 tablespoons water
1 tablespoon vanilla extract
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon cloves
1/4 teaspoon salt



Blend all ingredients until smooth.

Prepare a 9 inch square cheesecake pan by greasing the sides with coconut oil and lining the bottom with parchment paper. Pour blended ingredients into prepared pan. Freeze for at least 1 hour to set. Fudge can be stored in the freezer or refrigerator for several weeks.

Makes approximately 3 dozen 1-inch pieces

Recipe from Raw Chocolate by Matthew Kenney and Meredith Baird