

White Chocolate Coconut Fudge

Ingredients

1 cup raw cashews or ½ cup cashew butter. *If you'd like to use cashew butter instead of raw cashews, cut the amount by half, to equal ½ cup of cashew butter.

1 cup coconut butter

½ cup cocoa butter

¼ cup pure maple syrup

¼ teaspoon sea salt

2 teaspoons ground vanilla bean or 1 teaspoon vanilla extract

Directions

1. Chop the cashews in a blender or food processor until they are very fine. It should take 2-3 minutes.

2. Mix the coconut butter, cocoa butter, maple syrup, cashews, sea salt and vanilla in a small saucepan. Stir over medium heat until the ingredients are well combined and the cocoa butter has melted. 3-5 minutes.

3. Spoon the mixture into the cups of a lined or greased muffin pan until each cup is about three-quarters full. I like to use a standard muffin pan with silicone liners, although paper liners work too. If you use standard muffin pans, you'll get 6 large pieces of fudge; mini muffin pans will give you 12 small pieces. Another option is to use chocolate molds. If you go this route, be sure to grease the molds first to ensure the fudge comes out easily. Fudge can also be spread into an 8 x 8 pan and cut into bars or squares.

4. Put the fudge into the freezer for about 40 minutes or in the fridge for about 3 hours to firm up. Once firm, store the pieces of fudge in the fridge for up to 2 weeks, or in the freezer for up to 3 months. If you freeze the fudge, you'll need to let it thaw for about 5 minutes before eating.



Recipe by Tonya Judd