Fudge (Vegan option)
Makes 16 - bite size

Equipment:

- Silicone mould
- A plate to put the mould on
- Small bowl
- Small pot

Ingredients:

1.5 tablespoons coconut oil

1.5 tablespoons coconut butter

1.5 tablespoons cacao butter

1 tablespoon ghee butter

(for vegan option, replace with 1 tablespoon coconut oil or cacao butter)

½ tablespoon black tahini *see note

1-2 tablespoons honey or maple syrup (Adjust the amount according to your taste)

1 tablespoon cacao powder

2 tablespoons desiccated coconut

Note: You can use other kind of tahini, peanut butter or nut butter.

Directions:

1. Mix everything (except for cacao powder and desiccated coconut) in a small bowl and melt in a double boiler. (by putting bowl on the hot water (about ¼ filled pot.)
2. Add honey (+ maple syrup), cacao powder and desiccated coconut and mix well.
3. Remove from hot water (heat) and scoop into a silicone mould.
4. Cool down and keep them in the freezer.

◊ When the fudge become hard enough (over 45 minutes), take them out from the mould and keep them in a jar. (in the freezer)