

The title 'Almond Butter Fudge' is written in a large, elegant, dark brown cursive font. It is centered over a background image of almond butter fudge pieces on a wooden surface. Some pieces are plain, while others are topped with white chia seeds. In the upper corners, there are small glass containers filled with white chia seeds.

Almond Butter Fudge

A RECIPE BY LANCHANA GREEN

Ingredients

- 1/2 cup of almond butter
- 2.5 tbsp coconut oil
- 2.5 tbsp maple syrup (less if you don't want too sweet)

Makes approx 12 bites.

Directions

- Combine all of the ingredients in a saucepan over a low heat until melted.
- Transfer into silicone molds.
- Put in the freezer for a few hours until set.
- You can have them as they are or before you put them into the freezer you can top them with things like chia seeds, cacao nibs, other seeds, dried berries etc.
- Keep in the fridge/freezer until ready to eat.

PROTEIN: 2G FATS: 9G CARBS: 5G CALS: 100 PER SERVING