

Freezer fudge no sugar

Bite size fudge made with stevia to sweeten.

Categories

Gluten-free

Yields: 12 servings

Preparation time: 8 mins

Cooking time: 0 mins

Category: Desserts

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw



Ingredients

Cocoa powder, sweetened	0.25 cup
Coconut oil	0.5 cup
Pure leaf sweet tea 18.5 fluid ounce plastic bottle	8 milliliters
Almond butter, unsalted	0.5 cup
Salt, Himalayan (pink)	1 dash
Chia seeds	1 tablespoon
Cocoa nibs	0.5 x 0.25 cup
Coconut, dried, shredded or flaked, unsweetened	1 tablespoon

Instructions

1. Add all ingredients (8 to 10 drops of stevia based on preference) in a mini food processor , except the salt.
2. Sprinkle with salt, if desired, after processing the ingredients and when you have a creamy consistency.
3. Divide the mixture evenly in an ice cube tray. Do not fill all the way to the top.
4. Freeze for at least 30 minutes. One solid, turn them out of the tray. Store the fudge bites in an airtight container in the freezer.