



Healthy Dark Chocolate Paleo Fudge

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Ingredients:

- 3/4 cup coconut oil
- 1 cup raw cocoa powder
- 1/3 cup honey (raw local) I do less and sub with liquid stevia (trader joes) to taste
- 1/2 cup full fat coconut milk
- 3 tsp pure vanilla extract
- 1 pinch salt (pink)

Directions: place all ingredients in saucepan and heat over medium until coconut oil is melted down. Pour into small baking pan or glass food storage container lined with parchment paper. Stick in fridge or freezer.

After it has cooled or froze I take it out and cut into small squares then place back in freezer. Whenever I need a little treat they are all ready in portioned bite size amounts for me!

Enjoy!