

Almond Fudge

This Delicious, healthy Fudge couldn't get much nicer. If you like almonds then you'll love this. Keep this in the fridge until you're ready for it as it will become quite soft if left at room temperature.



To make a small bar which I chopped into 6 pieces you'll need;

- 1 tbsp. coconut oil
- 1 tbsp. almond nut butter
- 1 tbsp. honey/maple syrup
- Pinch of sea salt
- ¼ tsp almond extract

Simple place all of the ingredients into a pan and heat gently, stirring all the time. It will take you less than 2 mins. Pour into either ice cube trays to make cubes or into a container of your choice. I used mini loaf cases. Then pop into the fridge for 2 hours. Your melt in the mouth fudge is ready!