



## Peanut Butter Freezer Fudge

21 servings

30 minutes

### Ingredients

- 2 cups Unsweetened Coconut Flakes (finely shredded)
- 1 cup All Natural Peanut Butter (creamy)
- 1/2 cup Melted Coconut Oil
- 3 tbsps Maple Syrup
- 1/4 tsp Sea Salt (pinch, to taste)
- 1 tsp Vanilla Extract (optional)

### Nutrition

Amount per serving	
Calories	132
Fat	11g
Carbs	7g
Fiber	2g
Protein	3g

### Directions

- 1 Line a standard 9x5-inch loaf pan with parchment paper, allowing the edges to hang over, then set aside.
- 2 Add the coconut to the food processor and blend well, about 3 minutes. You may need to scrape down sides a few times. Add the remaining ingredients and blend well.
- 3 Spread into an even layer in the loaf pan and pop into the freezer for 15 minutes to set.
- 4 Slice into 21 squares once firm. Store in the fridge for up to a week or the freezer for up to two months.

### Notes

Serving Size: 1 square.