

Almond and chocolate fudge (vegan)



 15 min.  52 kcal  SteviaSweet Crystal

Preparation

Melt the coconut oil. Place all the ingredients except the ground almonds in a mixing bowl and blend until smooth. Add the ground almonds. Line a small loaf tin (10x15 cm) with cling film and pour in the fudge mixture. Refrigerate for around an hour.

Cut the fudge into pieces and store in a cool place. Dust with cocoa powder if desired.

Ingredients for 15 servings

1	large banana
1 tbsp	peanut butter
30 g	coconut oil
1/4 tsp	ground vanilla
1 tbsp	cocoa powder
1 pinch	salt
1 tsp	SteviaSweet Crystal
50 g	ground almonds

Nutritional information per portion

52	kcal
217	kJ
1.5	g Protein
2.5	g Carbohydrates
4	g Fat