

SWIRLY PEANUT BUTTER FUDGE

Vegan, gluten free, dairy-free, refined sugar free, paleo

If you like peanut butter and chocolate, this EASY, healthy fudge recipe is for you. Make a batch in only 15 minutes with just 7 simple pantry ingredients. Store it in the refrigerator for a grab-and-go, creamy, high protein dessert.

This delicious fudge gives you loads of energy from healthy plant-proteins while tasting like a sinful dessert.

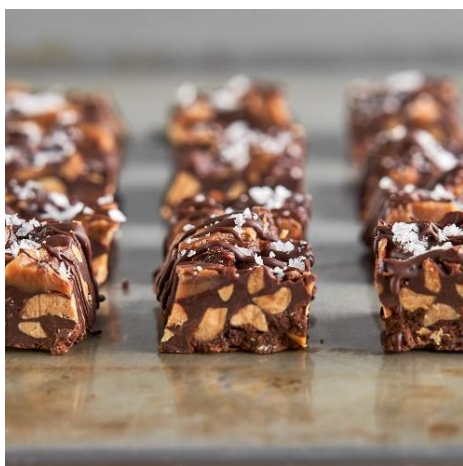
Ingredients

- 2 cups dark chocolate chips
- 1/3 cup crunchy peanut butter
- 1/4 cup full fat coconut milk
- 1/4 cup maple syrup
- 1 cup roasted peanuts

Swirl

- 1/3 cup maple syrup
- 1/3 cup peanut butter
- large crystal salt

Makes 30 squares



1. Prepare an 8x8 inch (20x20 cm) baking pan with oversized parchment paper to create hand holds for removing fudge. Grease paper with coconut oil.
2. Add first 4 ingredients into saucepan, melt over low heat for 2 minutes, stirring constantly. Once fudge is melted, remove from heat and stir in roasted peanuts. Pour fudge into the prepared pan and smooth top with a spatula.
3. **Swirl:** Combine maple syrup with peanut butter. Stir until smooth. Swirl onto fudge to decorate. Sprinkle tops evenly with crystal salt.
4. Refrigerate 90 minutes or freeze 20 minutes. Remove from refrigerator and pull the fudge - together with the parchment paper - out of the pan. Let warm to cool room temperature before cutting into cubes with a sharp knife (about 1.5x1.5 inches / 4x4 cm). Store in refrigerator or freezer. Serve cool, this fudge is sensitive to heat.

Find the ingredients & tools
to make this recipe:

[Shop Amazon](#)

