

Dairy-Free Dark Chocolate Fudge

Swick

Serves 1 | Active Time: 20 minutes | Total Time:

Step 1: Make the Fudge

- 2 cups dark chocolate, melted
- 1/2 cup coconut cream
- 1 tbsp coconut oil
- 1/2 cup nut butter (I used peanut butter)
- 1/4 cup coconut sugar
- 2 scoops of vegan collagen (optional)
- 1 tsp vanilla extract
- 1/4 tsp sea salt

In a small pot over medium heat, combine the chocolate, coconut oil, and coconut cream until fully melted.

Take off the heat and add the coconut sugar, collagen, nut butter, vanilla, and sea salt.

Continue to stir over medium-low heat until fully combined. After about 5 minutes, take off the heat and let the mixture cool. Line an 8×8 pan with parchment paper and pour in the chocolate mixture.

Refrigerate for at least an hour. Once fully chilled, remove the fudge from the pan and cut it into squares.

Store the fudge in the fridge in an airtight container and enjoy!