



Carob Nut Fudge...

3 ingredients, 3 hours, you're done, that's it!

- from Denise's Kitchen

Ingredients:

1 cup of smooth organic unsalted peanut butter

1 cup of organic carob chips

3/4 cup of finely chopped organic walnuts

Directions:

In a medium saucepan, melt together your three ingredients. Remove from heat & pour into a small square/rectangular pan or dish that has been lined with foil. Use enough foil so that the ends of it extend up over the edges of the pan. This way, you can grasp the foil & lift the entire slab of fudge out of the pan to cut into pieces. Also, coat your foil with a little coconut oil before you pour in the fudge mixture. Arrange walnut chunks on top & place the pan/dish in the refrigerator for at least 3 hours. Cut into serving sizes & enjoy! It's sweet, crunchy & delicious!