

Vegan Coconut Key Lime Fudge

Ingredients

- 8 oz. dried unsweetened coconut flakes
- 5 key limes
- ½ cup melted cocoa butter
- 1/3 cup powdered sugar
- 1 tbsp. vanilla extract
- Pinch of salt

Steps

1. Place the coconut flakes in a food processor and turn it on. Allow to process for 5+ minutes, stopping to scrape down the sides occasionally. Once the coconut has reached a smooth, liquid state, you're good. Line an 8x8 inch baking pan with wax paper and set aside.
2. Zest the 5 limes and set it aside. Juice the limes into the food processor and add the cocoa butter, powdered sugar, vanilla extract, and salt. Process until smooth, then add the lime zest and pulse once or twice to combine.
3. Pour the fudge mixture into the lined pan, and use a silicone spatula to smooth it into an even layer. Place in the freezer for about 30 minutes, or until the fudge is hard and won't give when poked. Remove from the freezer, pull out the paper, and cut into small cubes. Store in the fridge in an airtight container, and eat chilled or at room temperature.

