

Dark Chocolate Vegan Peanut Butter Fudge

Ingredients

- ½ cup peanut butter
- ½ cup vegan butter or coconut oil
- ½ cup cocoa powder
- ½ cup powdered sugar
- 1 tsp. vanilla extract

Steps

1. Prepare an 8x8 inch baking tray with wax paper, and set aside. Combine all of the ingredients in a saucepan, and heat on the stove. Whisk as it warms, and remove from the heat once all the vegan butter is melted, and the mixture looks well combined and uniform. Pour into the prepared tray, and place in the fridge for several hours or overnight. Once totally cool, cut into pieces. Store finished fudge in the fridge to avoid any melting.

