



# Vegan Fudge with Cashew Nut Butter

🕒 10–15 Min   

## Preparation

- 1 Line a loaf tin (30x11 cm) with baking parchment.
- 2 Add all the ingredients to a bowl and combine them using a whisk.
- 3 Add the cocoa mixture to the loaf tin. Freeze for 30 minutes.
- 4 Turn the fudge out of the loaf tin and use a hot knife to cut it into small pieces. Keep refrigerated.

## Ingredients 4 Portions

♦ = Kotányi Produkte

140 g	Cashew puree
60 g	Coconut oil
10 g	Cocoa powder
20 g	Agave syrup
1 tsp.	♦ Cinnamon, Ground
0.5 tsp.	♦ Cardamom, Ground
1 pinch	♦ Allspice, Ground
1 pinch	♦ Ginger, Ground
1 pinch	Orange peels, ground

