

Vegan Fudge with Cashew Nut Butter

10–15 Min

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

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.