PEANUT BUTTER FUDGE

INGREDIENTS

1 cup natural peanut butter
1/4 cup melted coconut oil
2 Tbsp maple syrup or stevia to taste
2 tsp vanilla

Chocolate Swirl

2 tbsp coconut oil

3 Tbsp cocoa powder

sea salt / chocolate chips - topping

PROCEDURE

In a bowl, mix peanut butter, coconut oil, maple syrup, and vanilla.

Pour into bread 9×4 loaf pan to make thicker or an 8x8 pan.

Mix together cocoa swirl ingredients and drop by spoonful on top of peanut butter mixture.

Swirl around with a toothpick and add chocolate chips and sea salt on top if desired.

Place in freezer for at least one hour before eating. Store in freezer.