

Simple Fudge Cups

VEGAN + GLUTEN FREE + SOY FREE + NUT FREE



Ingredients:

1/4 cup vegan butter (we used earthbalance)
4 ounces carob chips
1 teaspoon vanilla
2 1/2 cups powdered sugar
2 tablespoons boiling water

Directions:

Prepare your baking cups or an 8 in. square baking pan with parchment paper.
Melt the carob chips and butter together in a small bowl set over a saucepan of boiling water. Once melted, let cool for a couple minutes then stir until smooth. Add vanilla.

Beat half of the powdered sugar into the melted chocolate mix, then stir in one tablespoon of boiling water. Repeat with the remaining

powdered sugar and another tablespoon on boiling water. Spoon fudge into cups or pan and refrigerate until hard.

These are sweet and rich, but the slight bitterness of the carob keeps them from being unbearably sugary like some fudge. Also, feel free to add nuts if you like.

Enjoy!