



*cara price*

## EASY FUDGE

### INGREDIENTS

- 3 cups chocolate chips
- 1 cup full fat coconut milk
- 1/2 teaspoon vanilla powder
- 3/4 cup coarsely chopped walnuts

### DIRECTIONS

in the bowl of a double boiler, combine the chocolate chips and the coconut milk, use a whisk to combine the melting chocolate & the coconut milk.

once the chocolate has melted & combined, remove the bowl from the heat & whisk in the vanilla powder, then fold in the chopped walnuts with a flat spatula.

line an 8x8 or 9x9 square dish with parchment paper & pour the mixture into it, spreading it all the way to the edges.

refrigerate 6 hours or overnight. turn the fudge out onto a large cutting board & cut into pieces, you will easily get 30-36 pieces from one batch. this is a great dessert to make up in advance - store in the refrigerator for up to one week.