

Raw Macadamia Nut Fudge Squares



Serves: 8

Ingredients

1 cup macadamia nuts and $\frac{1}{2}$ cup macadamia nut butter

1 tablespoon coconut oil

1 tablespoon raw honey

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{4}$ teaspoon sea salt

Instructions

Toss the macadamia nut butter and macadamia nuts into a high-powered blender or food processor, and grind into a nut butter consistency.

Add the rest of the ingredients, and process again until smooth and creamy.

Transfer the batter to a plate lined with parchment paper, and smooth with a spatula.

Place in the freezer for 30 minutes to an hour, or until firm.

Slice off the edges, then cut into bite-sized squares and serve immediately! These squares will melt quickly at room temperature, so it's best to serve them directly from the freezer.

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