

Super Easy Carob Freezer Fudge

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high speed blender or processor
measuring cup and spoons
spatula/plate scraper
lined square baking container
OR silicon moulds
airtight storage container

Do this

with these ingredients

1. **Add** to the blender or processor

½ cup **roasted or raw carob powder**

½ cup **coconut oil**

½ cup **smooth nut or seed butter**

¼ - ½ cup **maple syrup**

1 tsp **vanilla extract** (optional)

pinch **fine unrefined salt** (optional)

2. **Blend** until smooth. If necessary, periodically stop and scrap down the sides.

3. **Pour or spoon** into the container or moulds and **freeze** for at least ½ hour until firm.

4. **Unmould, cut** into squares if necessary, and **store** in the airtight container in the refrigerator or freezer.

