



## Peanut Butter Chocolate Fudge

**Yield 10 servings**

### Ingredients

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Cooking spray or parchment paper

½ cup coconut oil

¼ cup honey

½ cup cocoa powder

1/3 cup creamy peanut butter

### Instructions

1. Coat an 8 inch baking pan with cooking spray or line with parchment paper. Set aside.
2. Over a double boiler, melt the coconut oil.
3. Add the remaining ingredients and whisk for 2-3 minutes until completely mixed.
4. Pour the mixture into the prepared baking dish. Refrigerate for at least 2 hours before cutting.
5. Store in the refrigerator.