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## **Almond Butter Fudge Bars**

*Makes 8 to 10 servings*

3 large pure cacao or 100 percent dark chocolate bars (4 to 6 ounces each)  
2 Tbsp coconut oil  
2 tsp pure vanilla extract, divided  
1 ½ cup, organic, hardwood-derived xylitol, divided  
1 cup full-fat canned coconut milk  
1 ½ cup unsweetened almond butter

1. Break the chocolate bars into pieces, and melt them in a microwave or double boiler. Stir in the coconut oil, 1 tsp vanilla extract, and ½ cup xylitol.
2. Line a shallow baking dish with parchment paper, and pour the chocolate mixture into an even layer on the bottom of the dish. Place in the freezer for 30 minutes or until the chocolate has hardened.
3. Meanwhile, combine the rest of the xylitol and vanilla, the coconut milk, and the almond butter. Stir well.
4. Spread this mixture evenly over the hardened chocolate.
5. Cover, and freeze again for at least 1 hour. Cut into small squares. Serve cold, directly from the freezer.