



Chocolate Almond Fudge

Jacob · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 15 mins

Description

Rich chocolate flavor in a creamy fudge enhanced by the crunchy nutty flavor of almonds Add this to a holiday dessert table for rave reviews

Ingredients

- - Cooking spray - 2 pounds powdered sugar - 1 cup unsweetened cocoa powder - ½ teaspoon salt - ½ cup Almond Breeze Vanilla almondmilk - ¾ cup vegan buttery sticks
- softened - ¾ dash almond flavor - 1 cup chopped almonds

Instructions

1. Line a 9-inch baking pan with foil; spray foil with cooking spray. In large saucepan
2. mix powdered sugar
3. cocoa
4. and salt. Add almondmilk and buttery sticks. Cook over medium-low heat until buttery sticks melt and mixture is all moistened
5. stirring frequently. Cook and stir until mixture is smooth. Remove from heat. Beat with spoon until mixture loses its shine
6. about 5 minutes. Stir in almond flavor and almonds. Spread in pan. Cool completely
7. about 2 hours. Tips Nutritional Analysis per piece: Calories 160
8. Calories from Fat 45
9. Total Fat 5g (8% DV)
10. Saturated Fat 1.5g (8% DV)
11. Trans Fat 1g
12. Cholesterol 0mg (0% DV)
13. Sodium 75mg (3% DV)
14. Carbohydrates 29g (10% DV)
15. Dietary Fiber 1g (4% DV)
16. Sugars 26g
17. Protein 1g
18. Vitamin A 0%
19. Vitamin C 0%
20. Calcium 2%
21. Iron 2%.