

Five Minute Fudge

Inspired by this fudge recipe on Go Dairy Free Blog

<http://www.godairyfree.org/news/nutrition-headlines/the-best-holiday-fudge-ever-and-it-just-happens-to-be-vegan>

- 1 cup semi-sweet chocolate chips – dairy free(prefer Trader joes)
- 3½ cups powdered sugar
- ½ cup cocoa powder
- 2 tablespoons margarine
- ½ cup Trader Joes Coconut Cream
- ½ teaspoon vanilla extract

1. Grease a 8x8-inch square pan.
2. Combine chocolate chips, sugar and cocoa in a bowl
3. Place margarine and coconut cream in a small saucepan and stir over medium heat. Cook mixture until margarine melts and bubbles just begin to break on the surface.
4. Pour hot liquid over chocolate mixture. Add vanilla Stir vigorously to melt chocolate and incorporate dry ingredients completely. Continue stirring until mixture is smooth.
5. Spread fudge into prepared pan and refrigerate to set. Cut into squares and remove from pan.



<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>