



## SHAKTI'S SUPERFOOD RAW CHOCOLATE FUDGE

*Adapted from a recipe by Diviana Alchemy*

### *For the base:*

160 grams Brazil nuts/or any nut  
40 grams macadamia nut  
200 grams dried fruits such as dates/apricot/white mulberry/goji berry  
50 grams pumpkin seeds  
50 grams coconut shredded  
30 grams mesquite or maca powder OR 15 grams of each  
1 tsp vanilla and cinnamon each (I use powdered vanilla)  
50 grams coconut oil or as needed

1. Press the base into a spring form pan or baking paper lined pan and set in freezer for ½ hour while making the filling (The base can be any bliss ball type base, even just dates, coconut, nuts and flavours)

### *Chocolate fudge:*

120 grams (60 of each) coconut butter AND coconut oil  
120 grams raw cacao powder  
60 grams raw cacao butter  
60 grams each macadamia nut butter AND Tahini  
50-80 grams raw honey OR maple syrup OR coconut sugar to taste \*  
1-2 tablespoons maca  
1-3 tablespoons mesquite  
3/4 tsp vanilla powder  
1/2 tsp cinnamon  
3/4 tsp lavender  
Pinch of Celtic salt

1. Melt cacao butter over double boiler (ensure the bowl is completely dry)
2. Add the coconut butter and oil and blend well
3. Add all powders/flavourings beat for about 2 minutes with whisk or in a blender
4. Add honey and mix well with whisk or blend lightly (if using coconut sugar grind up to powder in spice grinder)
5. Pour into pan over the already chilled base
6. Sprinkle with goji berry hemp pollen coconut cacao nibs fresh herbs. anything you feel in the mood for
7. Place in the freezer to harden and then cut and store in dry sealed container in fridge for up to two weeks