

# Basil Fudge

this recipe  
makes (1)  
8x8 pan

## ingredients

- 1 C cocoa powder
- 1 C pure maple syrup
- ½ C coconut oil
- 3 drops basil essential oil
  
- 4 leaves of fresh basil
- 2 T chopped hazelnuts

## directions

Put all ingredients except nuts into a food processor and process until smooth. Use a rubber spatula to scrape into a wax paper-lined pan. Sprinkle chopped nuts on top. Freeze for at least two hours. Cut into squares and serve. Store in freezer.

Garnish with basil ribbons and hazelnuts after the basil fudge is frozen and set up. Cut and serve.

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