



SALTED DARK CHOCOLATE RASPBERRY FUDGE

SERVES: PREP TIME: COOK TIME:

8 | 1H10M | 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic
Premium Seedless Raspberry
Fruit Spread

1 Can (12oz) Condensed
Coconut Milk

1 Tsp Vanilla Extract

2 Cups Dark Chocolate
Chips

½ Tsp Kosher/Flaky Salt

DIRECTIONS:

1. Line a 9" x 9" baking pan with parchment paper. This makes the brownies easy to remove from the pan, once set.
2. In a medium size sauce pot, combine the condensed coconut milk, Crofter's Organic Premium Seedless Raspberry Fruit Spread and vanilla extract. Whisk together until smooth. Bring to a gentle boil and add in the dark chocolate chips. Continue to mix until the chocolate has completely melted and is smooth.
3. Once mixture is nice and smooth, remove from heat. Gently pour into the prepared baking pan. Lightly sprinkle the top with salt. Place in the refrigerator to completely cool and set (at least 1 hour). Once cooled, slice into squares and serve. Enjoy!