

We admit it: we're stepping out of the traditional chocolate box for Valentine's Day.

We know you've probably had your fair share of cacao in all its forms already (but to be honest, you can never have enough chocolate) so we're giving you a just-as-decadent alternative: superfood-infused almond butter fudge.

This freezer fudge is gooey and dreamy, with a mega dose of antioxidants from raw honey, raspberries, and crunchy caramelized cacao beans, adding a another layer of love to your Valentine's Day dessert

Raspberry Almond Butter Fudge

Prep: 5 minutes

Total: 1 hour

Serves: 12 servings

Ingredients:

- 1.5 cups raw creamy almond butter (unsalted and at room temperature)
- 6 Tbsp coconut oil (melted)
- 3 Tbsp Ava Jane Raw Yucatan Honey
- 3 Tbsp crushed Ava Jane Caramelized Cacao Beans
- ½ cup freeze-dried raspberries, divided
- ¾ tsp Colima sea salt

Instructions:

1. Finely chop or crush half of the freeze-dried raspberries. Combine all ingredients minus the crushed cacao beans (saving the other raspberries for later) together in a bowl, until smooth and creamy. Make sure all ingredients are room temperature so they can blend easier.
2. Transfer to a square baking dish lined with parchment paper. Smooth with a spatula, then sprinkle the crushed Cacao Beans on top.
3. Freeze until solid, about an hour.
4. Remove the fudge by lifting the parchment paper out of the pan, then chop into squares.
5. Serve or store in the freezer until ready to eat.