

Rich Chocolate Fudge (S)

If you love reeeeeeeal rich desserts, you'll get your fix with this fudge! Super sweet! The perfect holiday sweet treat to take to a family gathering or church fellowship.

Serving Size: Multiple-serve

INGREDIENTS:

- 1 stick unsalted butter
- 1/2 cup natural, sugar-free peanut butter
- 2 oz 1/3 less fat cream cheese
- 4 Tbsp unsweetened cocoa powder
- 6 to 8 tsp ground THM Super Sweet Blend

INSTRUCTIONS:

- 1. Melt the butter and peanut butter in saucepan.
- 2. Take sauce pan off the heat and stir in the cream cheese.
- 3. Add the unsweetened cocoa powder and keep stirring.
- 4. Add ground the THM Super Sweet Blend and combine until mix is smooth.
- 5. Pour into a wax paper or foil-lined shallow dish.
- 6. Freeze for 15 minutes and cut into bite-size pieces.
- 7. Return to freezer or refrigerator.

NSI (if using other store-bought, plan-approved sweetener)

The <u>Rich Chocolate Fudge</u> recipe and other delicious THM recipes can be found at www.TrimHealthyMembership.com.