CHOCOLATE NUT FUDGE



	Ingredients	Exchanges
Protein	5.3 gm NOW Real Food® almond flour	1 (-1.5 gm fat)
Fat	14.8 gm butter, melted	3.25 (-1.5 gm)
Carbohydrate	0.3 gm unsweetened cocoa powder	0.2
	1 gm Jell-O® sugar free instant chocolate pudding powder	0.8
	1-2 drops vanilla extract 1 tsp. Da Vinci® sugar free chocolate syrup	

Recipe developed by Cagla Fenton and Sue Groveman

DIRECTIONS

- In a small mixing bowl, combine almond flour, cocoa powder and pudding powder. Mix well, smoothing out all clumps.
- Add in melted butter, vanilla extract and chocolate syrup; blend well.
- Pour into silicone candy molds and freeze until solid.

VARIATIONS

- This recipe is very flexible; ingredients can be adjusted as needed to any individual meal plan.
- Peanut butter or other ground nuts can be used in place of almond flour.
- Cocoa butter or coconut oil can be substituted for butter.



This recipe is designed to be used by patients who are followed by Children's Hospital of Philadelphia's Division of Neurology Ketogenic Diet Program.