



MACADAMIA CHOCOLATE FUDGE

New to the blog this week is a chocolate macadamia fudge recipe from Alyssia Fraser of [The Food at My Table](#). Alyssia is a star when it comes to fudge and we thought this one was divine having the added yumminess of macadamia nuts. Enjoy!

Ingredients:

1 cup *macadamia nuts*

1/2 cup *water*

200g *cocoa butter*

4 teaspoons of *vanilla extract*

1 cup *rice syrup*

1 cup *macadamia butter*

1 1/2 cups *cocoa powder*

1/4 teaspoon of *salt*

Topping

230g *white cooking chocolate*, choose from our [Loving Earth White Chocolate](#) (vegan) or [Rapunzel white cooking chocolate](#) (dairy based)

1/4 cup *macadamia butter*

1 cup *macadamia nuts*, roughly chopped

Method:

Blend the macadamias and water until the mixture is smooth and creamy.

Add the vanilla extract, rice syrup, 1 cup cocoa powder and macadamia butter. Blend again.

Slowly add the cocoa butter while the processor is turning until well combined.

Add the remaining 1/2 cup cocoa powder and salt and blend again.

Spread onto a baking tray, lined with baking paper.

Topping:

Melt the white chocolate, add the macadamia butter and then stir in the chopped nuts.
Pour over the base and put in the fridge to set.
Once set you are ready to eat. Enjoy.

Gluten Free | Dairy Free | Vegan (option)

To see more from Alyssia or to find out how to purchase her cookbook visit her [blog here](#)