



## 3 ingredient lemon fudge

Three ingredients. No sugar. Boom. Per serve: Cal: 134; Fat: 12.5g; Pro: 1.5g; Carbs: 2.6g

**Serves: 20, Prep time: 00:10, Cook time: 00:00**

### Instructions

Prepare a cake tin (of any size) with baking paper.

Halve the lemons and scoop the flesh out into the food processor. Zest the skin and add that. Melt the coconut butter in the microwave (2 minutes) or in a water filled pot on the stove (lid on) until soft. Add all ingredients to the processor and blend until smooth.&nbsp;

Decant into the prepared cake tin (of any size). Leave in fridge to set. Cut into 20 squares. Enjoy :)

*\*I use Ceres Organics coconut butter, which is a 380g jar. I also regularly bake a pumpkin and have to use it up! Hence the cooked pumpkin*

### Ingredients

- 2 Lemon
- 380 grams Coconut butter (13.5 oz)
- 1 cups Cooked pumpkin