

VEGAN ESPRESSO FUDGESICLES

//Adapted from Simone Anne

INGREDIENTS

- 1 (14 oz) can full fat coconut milk
- 3/4 cup bittersweet chocolate, chopped
- 1 T espresso, coarsely ground
- pinch salt
- 1/2 t vanilla
- 1 T sugar

DIRECTIONS:

1. Place the coconut milk, chocolate, and espresso in a saucepan and heat until chocolate is mostly melted. Set aside for 5 minutes for the coffee to steep. Strain mixture through a fine mesh strainer and toss the grounds. Stir in salt, vanilla, and sugar. Taste and add more sugar to taste. Pour into popsicle mold and freeze for a few hours or over night. When ready to eat, run the mold under warm water. If you pull a stick out sans pop just run it under water and place back in the popsicle to freeze.

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