

VEGAN COOKIE DOUGH FUDGESICLES

Ingredients:

cookie dough -

3 T coconut oil, melted
1/2 cup natural almond butter or peanut butter
1/2 cup muscovado sugar or dark brown sugar
1 t vanilla extract
3/4 cup unbleached all-purpose flour
1/4 cup dark chocolate chunks or chips
1-2 T almond milk or other non-dairy milk

fudgesicles -

1 can full fat coconut milk
1 T muscovado sugar or dark brown sugar
1 t vanilla extract
3/4 cup dark chocolate chips or chunks
2 T natural almond butter
1/3 cup cashews, soaked for 3 hours in water and strained

Directions:

Make cookie dough by mixing together all the ingredients, except chocolate chips with an electric mixer. Stir in chocolate. Cover and chill until time to freeze popsicles.

In a small saucepan combine the coconut milk, sugar, vanilla and chocolate over medium heat until chocolate is melted. Add almond butter and strained cashews. Blend with an immersion blender until smooth. Crumble cookie dough between 10 popsicle molds. Pour fudgesicle liquid over it. Freeze over night.

Run molds under warm water to remove. Wrap in wax paper and place in a gallon bag. Pop back in the freezer and eat at your leisure.