



Homemade Vegan Fudgiscles

By Dreena Burton



Ingredients:

- 1/3 cup macadamia nut butter or raw cashew butter
- 1/4 cup coconut sugar
- 3 tablespoons cocoa powder
- 1/8 teaspoon sea salt
- 1/2 cup nondairy milk
- 1/2 teaspoon pure vanilla extract
- 11/2 cups frozen banana slices

Instructions:

- 1. In a blender, puree the macadamia nut butter, coconut sugar, cocoa powder, sea salt, milk, and vanilla extract until smooth.
- 2. Add the bananas and puree again. You will need to scrape down the blender a few times while pureeing.
- 3. Once the mixture is smooth and liquid, pour into ice pop molds and freeze until set.



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About the author...

Dreena Burton has been vegan for over 20 years, in that time writing five bestselling cookbooks charting her journey as a plant-powered cook and at-home mom of three. Passionate about health, she creates recipes using whole foods and minimally processed ingredients. Dreena is one of the pioneering vegan cookbook authors, with a loyal following and reputation for reliable, wholesome recipes. Check out her webite.