



Hint-of-Mint Chocolate Fudge



1/20th of recipe (1 piece): 64 calories, 4g total fat (<0.5g sat. fat), 92mg sodium, 12g carbs, 3g fiber, 1g sugars, 3g protein

Prep: 10 minutes **Cook:** 30 minutes

Cool/Chill: 3 hours



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Ingredients

One 15-oz. can pure pumpkin
1 1/4 cups unsweetened dark cocoa powder
2/3 cup Truvia spoonable natural no-calorie sweetener (or another natural brand that's about twice as sweet as sugar)
1/2 cup creamy peanut butter
1/4 cup powdered peanut butter
1 tsp. peppermint extract
1/4 tsp. salt

Directions

Preheat oven to 350 degrees. Line an 8" X 8" baking pan with parchment paper.

Place all ingredients in a food processor. Puree until completely smooth and uniform.

Spread mixture into the baking pan, and smooth out the top. Bake until top is firm, 25 - 27 minutes.

Let cool completely, about 1 hour.

Cover and refrigerate until completely chilled, at least 2 hours. (This fudge is even good slightly frozen!)

MAKES 20 SERVINGS

To Freeze & Thaw: Tightly wrap each cooled serving in plastic wrap. Place individually wrapped treats in a sealable container or bag, seal, and store in freezer. Before eating, let thaw for about 20 minutes, or until desired texture is reached.

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