

Matcha Fudge

Ingredients:

1 cup natural peanut butter
1/3 cup melted coconut oil (*for a coconut flavor, use unrefined. For a non-coconut flavor, use refined*)
1/3 cup maple syrup
1 tsp Vanilla
3 tsp [Tenzo matcha](#)
Salt
Chopped pretzels (optional topping)

Supplies

Parchment paper
8X5 baking pan

Directions:

1. Line an 8X5 baking pan with parchment paper.
2. In a large bowl, combine 1 cup peanut butter and 1/3 cup melted coconut oil. Stir. Add in 1/3 cup maple syrup, 1 tsp vanilla and 1/4 tsp salt. Stir. Add in 3 tsp Tenzo matcha. Stir until the matcha is mixed in completely and no clumps remain.
3. Pour the fudge mixture into the 8X5 parchment paper lined baking pan. Sprinkle salt over the mixture and top with chopped pretzels.
4. Freeze for 1 hour.
5. Once the fudge has formed, take out of the freezer and cut into bite size chunks. Store in the freezer to prevent melting.