

Oxfordshire Pumpkin Festival Recipes

Chocolate Fudge by Nina Osswald



Chocolate Fudge

(with a secret, spooky ingredient!)

By Nina Osswald



Ingredients:

- 240g pumpkin or butternut squash
- 250g coconut butter
- 120g soft pitted dates
- 40g cocoa powder
- 1 tsp of vanilla
- 1 pinch of salt

Steps:

1. Cut the pumpkin or squash into large chunks, bake until it's soft and let it cool down. To save energy, do this while roasting other vegetables for instance for lunch.
2. Add all the ingredients in a high-speed blender and blend until very smooth.
3. Press the mixture into a cake tin or food container lined with parchment paper (or small chocolate moulds), about 1-1.5 cm thick.
4. Refrigerate until the fudge is firm, then take out of the tin and cut into small cubes. Store in the fridge. Decorate by covering in cocoa powder before serving.