

# Pumpkin Fudge Bites

**Serving Size** 2 bites

**Servings** 12 bites



## Nutrition Information

Calories	120
Fat	8 g
Saturated fat	6 g
Carbs	10 g
Fiber	3 g
Sugar	8 g
Protein	2 g

Independence Live Recipe

## Ingredients

### Main Ingredients

1/4 cup [pumpkin puree](#)

6 tbsp (melted) [coconut butter](#)

2 tbsp [100% pure maple syrup](#)

1/4 tsp [pure vanilla extract](#)

1/8 tsp [cinnamon](#)

pinch of [salt](#)

### Chocolate Coating

A handful of [coconut oil](#)

A handful of [cocoa powder](#)

A handful of [100% pure maple syrup](#)

## Directions

1. In a small bowl, stir together first 6 ingredients until completely smooth.
2. Refrigerate for 30 minutes or until firm enough to roll into balls with your hands or a mini cookie scoop.
3. Mix together equal parts virgin coconut oil, cocoa powder, and pure maple syrup to form a thin sauce.
4. Using a spoon, dip fudge bites into coating and place onto plate lined with wax paper;

immediately set in the freezer to harden. Leftover bites should be stored in the fridge (up to 5 days) or in the freezer.

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