



Tahini Fudge

Makes enough for 4-6 people

- 1 cup tahini
- 1 cup canned full fat coconut milk
- ½ cup powdered sugar
- ¼ cup coconut oil
- 4–5 medjool dates, pitted
- ¼ teaspoon salt
- ¼ cup chopped pistachios*

Grab an 8-inch square baking dish and grease it up.

Throw the coconut milk, tahini, powdered sugar, oil, dates, and salt all together in a blender and let that shit run until it looks all smooth inside. Pour into the baking dish, sprinkle with the pistachios, and refrigerate for at least 1 hour before cutting and serving. Store chilled.

* Pistachios look and taste fucking great, but if you're trying to save some cash any kind of chopped nuts would work.