

Chocolate Raspberry Fudge Cake



- 2/3 c raspberries
- 3 T cocoa powder
- 4 T coconut butter
- 1/16th tsp salt
- 1 T splenda no-sugar (or regular sugar if your diet allows)

Assembly is simple- blend together, pour into a greased muffin pan, chill and freeze!
When you are ready to serve, remove from the freezer and let thaw for 30 minutes or so.
I like to top mine with fresh raspberries, dark chocolate sauce and whipped cream!
YUM! (This recipe only makes about 4 servings)

COCONUT BUTTER

- 1 cup of unsweetened, shredded coconut

That's all! Put it in a food processor or blender and blend away. It will initially become a gritty powdery type substance, then turn into a shiny substance that looks soft and creamy, but is actually still crumbly and powdery, but persist and after about 20 minutes (seriously) you will have a creamy peanut-butter type substance that holds together and is gooey! This will make about 1/3 cup of coconut "butter".