

Quick & Easy

THE COSTCO WAY

Avocados From Peru and Orgain Protein Powder Chocolate Fudge

Makes 20 servings

Ingredients:

1½ cups semisweet chocolate chips

1 tsp coconut oil

3 medium Avocados From Peru, peeled and diced into 1-inch pieces

2 scoops Orgain Chocolate Superfoods Protein Powder

1 tsp vanilla

½ tsp cinnamon

¼ tsp cayenne pepper

1 tsp flaky sea salt, divided

Instructions:

Line an 8x8-inch square pan with parchment paper. In a microwave safe bowl, melt chocolate chips and coconut oil. In a food processor combine avocado, protein powder, melted chocolate chips, vanilla, cinnamon and cayenne pepper. Blend until smooth, about 2 minutes. Pour mixture into the pan. Spread evenly with a spatula. Top with ½ tsp flaky sea salt. Chill fudge in the refrigerator for 4 to 6 hours or in the freezer for 3 to 4 hours, or until fudge is hard. Slice into 20 pieces. Top with remaining ½ tsp flaky sea salt.

Tip: Freeze fudge for 30 minutes prior to cutting for a smoother cut.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

