

**SERVES 20**

# Sugar-Free Pumpkin Spice Fudge

(Gluten-Free, Low Carb, High Protein, Keto, Vegan)

Isabellemckenzie.com | total time: 30 mins



## INGREDIENTS

- 1 cup pumpkin puree
- 1 cup nut or seed butter of choice, softened
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp ground nutmeg
- 1 tsp Liquid Stevia, to taste
- 1 teaspoon vanilla extract
- Dash sea salt
- Crushed pecans for topping

## INSTRUCTIONS

1. Line an 8 x 8 baking dish and set aside. In a stand mixer, blend all your ingredients other than pecans until smooth.
2. Spread this into the pan, optional sprinkle with crushed pecans and pumpkin pie spice and refrigerate until firm, about an hour.
3. Remove from your pan and place onto a cutting board. Slice into 16 to 20 pieces and keep it refrigerated until you're to serve. Enjoy!

If you give this recipe a go, don't forget to tag me on Instagram @itsisabellem and using hashtag #cookingwithisabelle

© Copyright 2020 AME Media Group LLC. All Rights Reserved. May be shared with copyright and credit left intact.

**Copyright Notice:** All text and images in this printable are protected under United States federal copyright law. The unauthorized reproduction or distribution of this copyrighted work is illegal, and can result in the loss of any revenue received from unlawful distribution, legal fees, substantial civil fines, and possibly criminal charges.