



COLLAGEN-INFUSED CHOCOLATE PEANUT BUTTER FUDGE

High-Protein / Collagen-Rich / Low Carb

Recipe by Amy (@the_keto_dealer)
and featured on MariGoldFoods.com

INGREDIENTS:

Chocolate Layer:

- 1/2 c sugar-free or low sugar chocolate chips
- 6 Tbsp butter
- 4 scoops MariGold Hot Cocoa Collagen Peptides

Peanut Butter Layer:

- 1/2 c peanut butter
- 3 Tbsp butter
- 4 scoops MariGold Peanut Butter Collagen Peptides

Optional: Flaky salt for topping

DIRECTIONS:

Chocolate Layer:

1. Combine chocolate chips with butter and melt.
2. Whisk in Hot Cocoa Collagen and spread in a small parchment-lined container.
3. Put in the freezer to set.

Peanut Butter Layer:

1. Combine peanut butter with butter and melt.
2. Whisk in Peanut Butter Collagen.
3. Once the chocolate layer is set, spread peanut butter layer on top and put back in the freezer to set.
4. Once firm (approx 30 minutes) take fudge out of the parchment, slice into squares and enjoy!

Tip: Sprinkle with flaky salt for even more flavor!



Featuring MariGold
Hot Cocoa & Peanut Butter
Collagen Peptides Powder
(MariGoldFoods.com)

