

Pine Tree Fudge

- A.Butter (vegan substitute: vegetable oil)
- B.Nut Butter: coconut, peanut, cashew, etc. (optional)
- C.Edible Wax: Beeswax, plant wax (sunflower seed, soy, etc.)
- D.Granulated Sugar (coconut, maple, date, manuka honey, etc. - the healthy stuff)
- E.Protein Powder, derived from: chia, whey, egg, soy, or rice, etc.
- F.Turpentine (food grade, 100% gum spirit, <http://DiamondGForestProducts.com/>)
- G.Nuts, raisins, cranberries, natural multi-colored sprinkles, etc. (optional)
- H.Flavoring (natural: almond, vanilla, coconut, maple, mint, chocolate, cherry, etc.)
- I.Coloring (natural: beet, turmeric, chlorophyll, grape skin(?), etc.)

Procedural Steps

- J.Melt the butter/oil (plus, the nut butter & wax) at the lowest heat necessary.
- K.Soak the turpentine, flavoring and coloring into the sugar and protein powder and mix thoroughly.
- L.Combine the melted butter with the sugar and protein powder and add the nuts, raisins and/or cranberries.
- M.Pour into molds.
- N.Chill.
- O.Package & Fulfill orders.

Ratios

- Sugar to Protein Powder = Butter to Sugar/Protein = Turpentine to {Butter & Sugar/Protein} = Flavoring = to taste...
- Sugar to Turpentine, at least... = 9:1, 12:1
- Nuts and Coloring = whatever looks good...

References

<http://tinyurl.com/candida-cleaner>