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, chlorophyl, 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