Chocolate Fudge 'Pop Tarts'!

THM:S Friendly!

PASTRY:

- 2 1/4 almond flour
- 1/2 cup cocoa powder
- 1/4 THM Gentle Sweet
- 2 1/2 teaspoons Xanthan gum
- 1/3 cup almond milk
- 3 oz of Native organic shortening
- 1/2 tablespoon apple cider vinegar

FILLING:

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- 1 tablespoon cream cheese
- 1/2 cup of Gentle Sweet
- 2 tablespoons almond milk
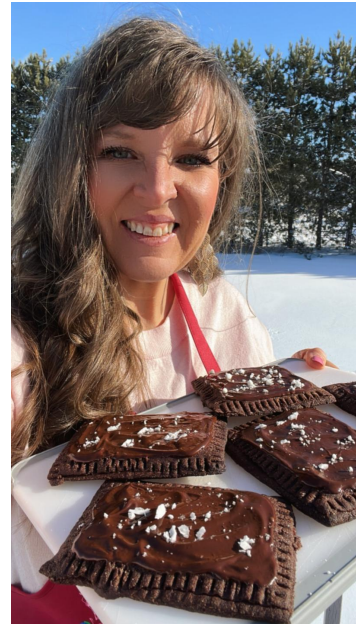- 2 tablespoons of cocoa powder

FROSTING:

- 1/2 cup stevia sweetened chocolate chips
- 1 tbs Nutiva shortening

'CRUSTIES':

- 1/4 cup THM Gentle Sweet
- 1-2 tbs water

Instructions:

- Cut together almond flour, cocoa powder and shortening together with a fork
- Divide the dough in half (the goal is to make 10 equal size rectangles)
- Roll dough into a large sheet no more than 1/4 inch thick
- Cut into 5 rectangles.

- Trim each to pop tart size (I did about 3"x4"). You should get about 5 bottoms and 5 tops.
- Place bottoms on silicone baking mat.
- In a separate dish mix cream cheese, Gentle Sweet, almond milk and cocoa powder. Should be a fudge consistency.
- Add tablespoon to each pop tart bottom and spread out. Leave at least 1/4 inch of crust perimeter.
- Put tops on the bottom and crimp with fork. Poke a few tiny holes in top.
- Bake at 350 degrees for 12-15 minutes.
- Remove pastries from oven and cool on wire rack.
- Once cool, in a separate dish combine 1/2 cup stevia sweetened chocolate chips with 1 tablespoon of shortening. Melt in a microwave 30 seconds and a time, being careful to ONLY heat until just melted. (if your chocolate seizes, add a tsp of hot water and mix like a mad woman) Set aside
- To make white 'crusts', mix a tbs or two with just a few drops of water. Mix until it has a crumb texture. Put in fridge to dry for a few minutes.
- Frost pastries with icing and sprinkle 'crusties' on top.

EnJOY! Store in fridge. To reheat use an air fryer or microwave, not the toaster. The icing on these will melt in the toaster and drip into the bottom and stink and just make a mess that makes you mad you ever made these. So don't do that.