



SORT OF SNICKERS



ALLERGIES:

No grains
No dairy
No eggs
No gluten

Prep time: 30 mins

Cook time: 5 mins

Serves: 25 bite size pieces

INGREDIENTS

BASE

- 6 medjool dates, pitted
- 1 cup desiccated coconut
- ½ cup cacao powder
- 1 tbsp coconut oil

METHOD

- Line a 20cm square dish with baking paper.
- **BASE**
- Place all base ingredients into food processor and blend until combined.
- Spread over base of pan and press firmly, chill.
- **FILLING**
- In clean processor, beat all filling ingredients until smooth, spread over base and chill for 1 hour minimum.
- **PEANUT CARAMEL**
- Place all caramel ingredients into a saucepan and bring slowly to the boil.
- Cool slightly, then spread over filling, press to level and freeze for 1 hour.
- **CHOCOLATE TOPPING**
- Melt topping ingredients in a jug in microwave on medium until melted. Mix well and pour over frozen slice. Chill, using hot knife cut into squares.
- Store in freezer, remove prior to eating and allow to sit for a few minutes.

• **FILLING**

- 400g can chickpeas, rinsed & dried
- ⅓ cup peanut butter, (nuts only one)
- 2 tsp vanilla extract
- ¼ cup rice malt syrup
- 1 tbsp maca powder

• **PEANUT CARAMEL**

- 1½ cups (220g) roasted salted peanuts
- 40g dairy free butter
- ½ cup (165g) rice malt syrup

• **CHOCOLATE TOPPING**

- 100g 85% dark chocolate
- **OR** 150g [dairy free, sugar free baking chips](#)
- 2 tbsp coconut oil
- 2 tsp monk fruit powder