

Copy Cat Z Bars

Ingredients:

- 2 cups old fashion oats – divided
- 1/2 cup oat flour
- 1/2 cup dried figs or dates
- 4 tablespoons honey
- 3 tablespoons brown sugar
- 1/2 teaspoon salt
- 1 tablespoon vanilla extract
- 4 teaspoons coconut oil
- 1/8 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 cup water
- 1/3 cup white chocolate melting chips

Directions

1. Preheat oven to 350 F.
2. In a blender OR food processor (I prefer food processor) or a add 1 cup old fashion oats, oat flour, dried figs or dates, molasses, honey, sugar, salt, vanilla, coconut oil, baking soda, cinnamon and water.
3. Blend on high, stopping and stirring and pulsing until the mixture is smooth.
4. Add the final 1 cup of old fashioned oats and blend until all smooth
5. Empty batter onto a parchment paper lined or greased cookie sheet or an 8 x 8 baking dish (this will make thicker bars)
6. Spread into a large rectangle about 1/3 to 1/2 inch thick. Note the batter will not fill the entire cookie sheet.
7. Bake for 15–17 minutes.
8. Remove from the oven and allow to cool.
9. Melt white chocolate in 15 second increments on half power in the microwave (mine took about 45 secs)
10. Use a spoon and drizzle on top of the bars. Slice, and store in the fridge!