

Peanut Butter Bars

INGREDIENTS

- 1/3 cup creamy peanut butter- no added sugar
- 1/3 cup maple syrup
- 1 1/3 cup oat flour
- 1 tsp vanilla
- 1/4 cup mini chocolate chips
- For Topping:
- 1/2 cup dark chocolate chips + 1 TBS melted coconut oil
- 1/3 cup mini chocolate chips

DIRECTIONS

1. Mix together peanut butter, maple syrup, oat flour vanilla and mini chocolate chips in a medium mixing bowl.
2. Line loaf pan with parchment paper, and press mixture evenly into the bottom of the pan.
3. Melt dark chocolate + coconut oil in the microwave in 30 second increments on half power. Stir each time and make sure not to burn. Mine takes a total of 60 seconds
4. Spread melted chocolate on top and add mini chocolate chips
5. Place in the freezer and let set for at least an hour. Enjoy!
These are best stored in the fridge or freezer!