

Maple Peanut Butter Protein Oat Bars

WITH CHOCOLATE DRIZZLE

INGREDIENTS

- 2 ½ cups oat flour (store-bought for best texture)
- ½ cup vanilla protein powder
- ½ tsp salt
- 1 tsp cinnamon
- 1 cup natural peanut butter
- ⅔ cup maple syrup
- 2 tsp vanilla extract
- ¼ cup coconut oil, melted
- 1 cup mini chocolate chips (for drizzle)
- 1-2 tbsp coconut oil (for melting with chocolate)

DIRECTIONS

1. Line an 8x8 baking pan with parchment paper.
2. In a large bowl, mix together oat flour, protein powder, salt, and cinnamon.
3. Add peanut butter, maple syrup, vanilla, and ¼ cup melted coconut oil. Mix with your hands until the dough comes together – it should feel firm and pliable, like playdough.
4. Press mixture firmly and evenly into the prepared pan.
5. In a microwave-safe bowl, melt chocolate chips with 1-2 tbsp coconut oil in 20-30 second intervals, stirring until smooth.
6. Drizzle (or spread) melted chocolate over the pressed bars.
7. Refrigerate at least 1 hour until firm.
8. Lift out using parchment, slice into squares, and store in the fridge.