

No-Bake Peanut Butter Cup Bars (Vegan)~ The Detoxinista

Makes about 15 bars

INGREDIENTS

Chocolate Crust:

3/4 cup ground almond meal
2 tablespoons cocoa powder
2 tablespoons pure maple syrup
1 tablespoon melted coconut oil
Pinch of sea salt

Peanut Butter Filling:

1/2 cup creamy natural peanut butter
3 tablespoons pure maple syrup
1 tablespoon melted coconut oil
Pinch of sea salt

Chocolate Topping:

1/4 cup cocoa powder
1/4 cup melted coconut oil
3 tablespoons pure maple syrup

DIRECTIONS

Line a standard loaf pan with parchment paper and set it aside. In a medium bowl, stir together all of the chocolate crust ingredients until a moist dough is formed. Press the dough evenly into the bottom of the lined loaf pan, and place it in the freezer to set.

To prepare the filling, you can use the same bowl to stir together the peanut butter, maple syrup, coconut oil and salt. Depending on whether you're using salted or unsalted peanut butter, you may want to add more salt to taste. Store-bought peanut butter cups are quite salty, so I like to add a generous pinch of salt to mimic that flavor. Remove the crust from the freezer and pour the peanut butter filling over the top, using a spatula to spread it out evenly. Return the pan to the freezer to set.