



Vegan Chocolate Peanut Butter Bars

Yields 16 bars

Ingredients

Peanut Butter Layer:

*1 cup natural, unsalted creamy peanut butter (or homemade peanut butter)
¼ cup + 2 tablespoons pure maple syrup
½ cup coconut flour*

Chocolate Layer:

*1 cup vegan chocolate chips
½ cup unsalted, natural creamy peanut butter (or homemade peanut butter)*

Directions

Line an 8-inch square baking pan with parchment paper or wax paper. Clear some space in the freezer for this pan—you'll need it later. Set aside.

Make the Peanut Butter Layer: In a medium bowl, add Peanut Butter Layer ingredients: 1 cup peanut butter, ¼ cup + 2 tablespoons maple syrup, and ½ cup coconut flour. Using a rubber spatula, stir and fold until well-mixed and thickened, with no visible flour patches remaining.

Transfer peanut butter mixture into the prepared baking pan. Using the rubber spatula, smooth into an even layer. Set aside.

Make the Chocolate Topping Use the double boiler method or the following. Add Chocolate Topping ingredients to a medium, microwave-safe bowl: 1 cup chocolate chips and ½ cup peanut butter. Heat in 20-second increments until chocolate is softened and melty. Stir in between heating increments, until smooth.

Pour the chocolate mixture over the peanut butter filling. Using a clean rubber spatula, smooth into an even layer. Tap the pan a few times to help even out the chocolate.

Transfer pan to freezer. Freeze for 45-60 minutes, or until firm. Remove from freezer and slice into 16 bars. Enjoy! Storing instructions below.