

Peanut Butter Chocolate Chip Cookie Bars



INSTRUCTIONS

In a large bowl, stir together the peanut butter, coconut oil, maple syrup, vanilla, and salt until combined.

Add the almond flour and stir to combine. Fold in the chocolate chips and press into the pan. Place in the freezer so that it firms up a bit while making the next layer.

In a small food processor, pulse the walnuts, cacao powder, and sea salt until the walnuts are well chopped. Add the dates and pulse to combine, adding 2 tablespoons water if the blade gets stuck.

Process until smooth, then spread onto the cookie layer

Notes

Eat immediately or store in a Tupperware container in the fridge for up to a week.

Also freezes well.

Ingredients

1/2 cup plus 2 tbs creamy peanut butter

1/4 cup plus 1 tbs melted coconut oil

1/4 cup plus 1 tbs maple syrup

2 tsp vanilla extract

½ tsp salt

2 1/2 cups almond flour

1 cups vegan chocolate chips

Ingredients cacao layer:

1 1/2 cups walnuts

2 tbs cacao (cocoa) powder

½ tsp salt

10 soft medjool dates

2 tbs water