



Chocolate Peanut Butter Bars

Ingredients:

For the Bars:

1-15 oz can of chickpeas

1 cup of natural peanut butter

2 Tbsp of maple syrup

2 tsp of vanilla extract

For the topping:

1 cup of vegan chocolate
chips, melted

Live Healthy at Home

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Tools and Equipment

- Measuring cups
 - Measuring spoons
 - Blender or Food Processor
 - Parchment Paper
 - 6 1/2 " x 9 1/2" cookie sheet
 - Plastic wrap or aluminum foil
 - Sharp knife
 - Microwave oven
 - Wooden spoon
 - Refrigerator
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Directions:

- 1.) **Blend all ingredients** for the bars in the blender or food processor until there is a creamy consistency.
- 2.) **Spread bar mixture** onto the parchment paper-lined cookie sheet
- 3) **Chill bars** for at least 30 minutes
- 4) **Melt chocolate chips** for 60 seconds in the microwave. stir, microwave an additional 30 seconds if needed
- 5) **Remove bars** from the refrigerator
- 6) **Spread melted chocolate** on top of bars
- 7) **Chill** for at least 30 minutes
- 8) **Cut and enjoy!**