

Snickers Slice Recipe

Gluten Free, Dairy Free

Ingredients:

400g pitted Medjool Dates (fresh dates)
1/3 C Smooth Organic Natural Peanut Butter
2 Tbsp Vanilla Extract
1/2 C Unsalted Peanuts
1 C Puffed Rice
80g Dark dairy-free chocolate, melted

Method:

Place dates, peanut butter and vanilla in a food processor and process until a firm paste forms. Add peanuts and puffed rice and pulse through. Press into a flat lined rectangular slice tin and place in fridge to set. Melt dark chocolate in a bowl over boiling water. Spread thinly over slice. Allow to set for at least 30 minutes in fridge. Cut with a warm knife. Enjoy!!