## **Choc Peanut Butter Protein Bars**



## Ingredients

- I cup of almond meal
- 4 tablespoons of plant based protein powder (I used amazonia raw vanilla)
- 6 medjool dates
- 1/2 cup of natural crunchy
  peanut butter
- 1/2 a block of lindt sugar free dark chocolate
- I/2 a teaspoon of coconut oil

## Method

- break up the medjool dates into small pieces, removing the pit and the calyx
- 2. add these to a bowl with the almond meal, peanut butter and plant protein
- 3. Mix into a dough and press into a lined baking tray
- 4. Melt chocolate in a small bowl over some hot water with coconut oil, stirring well until smooth
- 5. drizzle chocolate over bars and put tray in the fridge
- 6. These should set within 10 minutes cut them into bars or squares and enjoy!

These will keep well in the fridge in a container for up to a week if they last that long!

