

Vegan Snickers Bar

approx 12 bars

INGREDIENTS

NOUGAT LAYER:

- 4 Tablespoon Coconut Oil, melted
- 2 Tablespoons Plant Milk
- 3 Tablespoon Maple Syrup
- 1/2 teaspoon Vanilla extract
- 2/3 Cup Oats, ground into flour

CARAMEL:

- 8 Dates, Medjool, soft
- 2 Tablespoons Peanut Butter
- 1 teaspoon Vanilla extract
- 2 teaspoons Water
- 1/2 Cup Peanuts, Whole

CHOCOLATE:

- 1lb. Dark Vegan Chocolate



INSTRUCTIONS:

1. Mix together the ingredients for the nougat layer until well combined.
2. Pour the nougat layer onto a 7 x 5 inch Pyrex dish.
3. Set in the freezer until the nougat layer is solid (1-2 hours).
4. Process the ingredients for the caramel, except the Whole Peanuts, until well combined.
5. Spread the caramel mix atop the hardened nougat layer (wet and use your hands for this, as it is very thick).
6. Press the Whole Peanuts into the caramel, scattering them across the entire layer. Freeze again until set (about an hour).
7. Cut into 12 equal bars. Pat edges and place in freezer until chocolate is ready.
8. Melt Chocolate in Microwave or over a double boiler. I do recommend tempering your chocolate but it is not absolutely necessary. Here is a great link to learn how it's done: <https://www.youtube.com/watch?v=6q2FLl3rXP4>.
9. Dip Chocolates into melted chocolate to coat. Place onto parchment paper or silpat to set.