

## Posh Nut- butter and Dark Chocolate Squares (V, GF)

Recipe Credit: Ellexis Boyle

Yield= 9 servings (or less if you want larger pieces)

### Peanut layer

1 1/4 cups roasted, unsalted organic peanuts (or sub your favourite nut)

1/2 cup organic quick cook oats (gluten free) (Andrea's note- if you want to make this grain-free, just sub equal amount unsweetened, shredded coconut)

1/4 cup organic peanut butter (or your favourite nut butter)

pinch of sea salt (adjust to taste, omit if your nut-butter is salted)

2 Tbsp organic maple syrup

1/4 cup organic virgin coconut oil

### Chocolate topping

4oz of dark chocolate- 60% minimum

1 Tsp organic virgin coconut oil

2 Tbsp crushed peanuts (or nuts) for garnish, if desired

### Directions:

1. Get prepped: Line your 8" by 8" pan with baking (parchment) paper. Set aside.
2. Make the nut butter filling: Chop peanuts roughly by hand (or whiz briefly in your food processor. Don't be too enthusiastic as you want rough chunks, not dust or butter...but if you do go too far, just work with it!)
3. Set the filling: Dump roughly cut peanuts into a bowl with peanut butter, salt, maple syrup and melted coconut oil. Mix well until completely combined (your hands work best). Dump this mixture into prepared pan and smooth with the back of a spoon so it is level. Refrigerate until set (20mins or so).
4. Make chocolate topping: When the peanut layer is set, roughly chop your chocolate and melt over a bain marie (this is just a fancy term for putting a non-plastic bowl over a pot of simmering water and melting your chocolate in the bowl, gently.) When the chocolate pieces start to melt and you can mix into a paste, add the coconut oil. Stir well until completely combined. Pour chocolate mixture over the peanut layer and smooth (a spoon works just fine). At this point you can garnish by sprinkling chopped peanut pieces all over or leave it plain.
5. Set and enjoy! Refrigerate slice until chocolate layer as set. Remove entire slice from the tin before cutting into squares and use a hot knife to prevent the chocolate from splintering.