

## NO-BAKE OATMEAL PEANUT BUTTER BARS

1 ¼ cups all natural peanut butter (peanuts & salt only)

½ cup pitted Medjool dates

½ cup Struesli granola, divided

1 cup old fashioned oats

¼ cup unsweetened coconut flakes, lightly toasted

3 ounces dark chocolate

1. Line an 8 inch square pan with parchment paper (spray pan with cooking spray first so the paper sticks better)
2. Soak the dates in hot water for about 10 minutes. Drain.
3. In a food processor fitted with the S-blade, pulse the dates and peanut butter until mostly smooth.
4. Add ¼ cup of the Struseli granola and the oats. Pulse to combine.
5. Press evenly into the parchment lined pan. You can use another piece of parchment paper and your hands to smooth this layer evenly. Remove the top layer of parchment paper.
6. Melt the chocolate in a double boiler and stir until smooth.
7. Spread the chocolate evenly over the peanut butter layer.
8. Top with remaining ¼ cup Struesli and the toasted coconut.
9. Place in the refrigerator for about an hour before slicing into squares.
10. You can store the squares in the refrigerator or the freezer.