



Peanut Butter Chocolate Bars*

Serving: 1

Veg

Ingredients

- **For the Bars:**
- - $\frac{3}{4}$ cup almond flour
- -4 tbsp butter
- - $\frac{1}{4}$ cup Swerve Icing sugar style
- - $\frac{1}{2}$ cup peanut butter
- -Vanilla $\frac{1}{2}$ tsp
- **For the Topping:**
- - $\frac{1}{2}$ cup sugar-free chocolate chips

Preparation Method

- -Mix all the ingredients for the bars together and spread into a small pan.
- -Melt the chocolate chips in a microwave oven for 30 seconds and stir.
- -Add another 10 seconds if needed to melt fully.
- -Spread the topping on top of the bars.
- -Refrigerate for at least an hour or two until the bars thicken up.
- -These bars definitely improve with keeping so don't be in a huge rush to eat them.