

# My Wholefood Pantry

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## Wholefood Snickers Slice (refined sugar free)

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This slice has an amazing, fudge-y texture with the crunch of the roasted peanuts. You would never know this delicious treat is made from natural, unprocessed ingredients - it's better than the real thing! #glutenfree #dairyfree #eggfree



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### Ingredients

#### Base

2 tbsp. virgin coconut oil, melted  
1 ½ cups almond meal  
1 tbsp. buckwheat flour  
2 tbsp. rice malt syrup

#### Centre

1 cup cashews, soaked in boiling water 20 minutes then rinsed and drained  
250g pitted dates, soaked in boiling water 20 minutes then rinsed and drained  
1 cup roasted and lightly salted peanuts, roughly chopped

#### Top

3 tbsp. virgin coconut oil  
3 tbsp. cacao powder  
2 tbsp. rice malt syrup

### Method

Combine base ingredients and mix well. Press into a lined loaf tray and place in the fridge. Add cashews and dates to a food processor, pulse until starting to soften then process until smooth.

Fold in peanuts and spread over base. Return to fridge.

Stirring over a low heat, melt coconut oil. Mix in rice malt syrup then cacao powder and whisk until smooth.

Spread over peanut layer and refrigerate until set.

Cut into small serves.

Enjoy!

Serves 24

