

Chocolate Chip Almond Butter Bars

(vegan + gluten-free)

Prep	Cook	Total
20 min	30 min	50 min

Serving: 12

Ingredients

$\frac{1}{2}$ cup **dates** *soaked*
 $\frac{3}{4}$ cup **almond butter**
 $\frac{1}{4}$ cup **applesauce**
 $\frac{1}{4}$ cup **almond milk**
 $\frac{1}{2}$ cup **oat flour**
1 $\frac{1}{2}$ teaspoons **baking soda**
1 $\frac{1}{2}$ teaspoons **vanilla extract**
 $\frac{1}{4}$ teaspoon **salt**
 $\frac{1}{3}$ - $\frac{1}{2}$ cup **chocolate chips** *plus more for topping*

Directions

Preheat oven to 350F and locate an 8 x 8-inch pan.

In a medium bowl, place the dates. Pour in enough hot water to cover. Let sit for 10 minutes, then drain.

In the bowl of a food processor or blender, add dates, almond butter, and applesauce. Process until well combined, stopping to scrape down the sides.

Slowly add milk; continue to process.

Add oat flour, baking soda, vanilla, and salt. Process until completely mixed.

Stir in chocolate chips until all ingredients are combined.

Pour batter into the pan. Sprinkle with additional chocolate chips.

Bake for 25-27 minutes. Let the bars cool in the pan for 15 minutes before serving.

