

Vegan Snickers Bars Recipe

With love, Nel

Ingredients

Nougat Layer

- 1 cup almond flour
- 3 tbsp peanut butter (smooth, unsweetened)
- 2 tbsp maple syrup (or agave)
- 1 tsp vanilla extract
- Pinch of salt

Caramel Layer

- 1 cup Medjool dates (pitted & softened in hot water if dry)
- 2 tbsp peanut butter
- 2 tbsp maple syrup
- 1 tsp vanilla extract
- Pinch of salt
- ½ cup roasted peanuts (unsalted or lightly salted)

Chocolate Coating

- 1 ½ cups dairy-free dark chocolate chips
 - 1 tbsp coconut oil
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Instructions

1. Make the Nougat

- Mix almond flour, peanut butter, maple syrup, vanilla, and salt in a bowl until it forms a thick dough.
- Press evenly into a parchment-lined loaf pan to form the base layer. Place in freezer while you prep caramel.

2. Make the Caramel

- Blend softened dates, peanut butter, maple syrup, vanilla, and salt in a food processor until smooth and creamy.

- Spread evenly over the nougat layer.
- Sprinkle peanuts on top, pressing them gently into the caramel. Freeze for at least 1–2 hours until firm.

3. Cut into Bars

- Remove from pan, slice into bar shapes (or bite-sized squares for minis). Return to freezer to stay firm.

4. Chocolate Coating

- Melt chocolate chips with coconut oil in a double boiler or microwave (30-sec bursts, stirring between).
 - Dip each bar into the melted chocolate, coating fully. Place on parchment paper to set.
 - Let chill in fridge or freezer until chocolate hardens.
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Tips

- ✦ For extra crunch, add crushed peanuts into the nougat too.
- ✦ If you prefer less sweetness, reduce maple syrup slightly.
- ✦ Store in an airtight container in the fridge (up to 1 week) or freezer (up to 1 month).