

# Vegan Payday Candy Bars

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## Ingredients

- 2 cups roasted salted peanuts (divided)
- 1 cup vegan caramel (see below)
- 2 tbsp coconut oil or vegan butter
- Pinch of sea salt

## Vegan Caramel

- 1 cup coconut cream (thick part from canned coconut milk)
- 1 cup brown sugar or coconut sugar
- 2 tbsp maple syrup or agave
- 2 tbsp vegan butter or coconut oil
- 1 tsp vanilla extract
- Pinch of salt

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## Instructions

### 1. Make the caramel:

- In a saucepan, combine coconut cream, sugar, and syrup.
- Cook over medium heat, stirring until thick and golden (about 8–10 minutes).
- Stir in vegan butter, vanilla, and salt. Let cool slightly (it should be thick but still pourable).

### 2. Assemble the bar:

- Line a loaf pan with parchment paper.
- Sprinkle 1 cup of peanuts evenly on the bottom.
- Pour caramel over the peanuts, spreading gently.
- Top with the other cup of peanuts, pressing lightly so they stick.

### 3. Chill & cut:

- Refrigerate for at least 2 hours, until firm.

- Cut into bars and enjoy!

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Tip: For a fun twist, drizzle with melted vegan chocolate before cutting — like a cross between a Payday and a Snickers.