🌿 Vegan Nutty Buddys Recipe

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Ingredients

For the Wafer Layer:

- 1 cup all-purpose flour
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ½ cup coconut sugar or organic cane sugar
- ½ cup unsweetened non-dairy milk (soy or oat)
- ¼ cup neutral oil (sunflower, canola, or melted coconut)
- 1 tsp vanilla extract

For the Peanut Butter Filling:

- ½ cup creamy natural peanut butter
- ¼ cup vegan butter (softened)
- 1 cup powdered sugar (sifted)
- 2–3 tbsp non-dairy milk (for smooth consistency)

For the Chocolate Coating:

- 1 ½ cups dairy-free chocolate chips
- 1–2 tbsp coconut oil

Instructions

1. Make the Wafer Cookies

1. Preheat oven to **350°F (175°C)** and line a baking sheet with parchment.
2. Whisk together **flour, baking powder, baking soda, salt, and sugar**.
3. In another bowl, mix **milk, oil, and vanilla**.
4. Combine wet and dry ingredients until smooth.
5. Spread thinly (¼–½ inch) on the prepared baking sheet.

6. Bake **10–12 minutes**, until just firm but not browned. Cool completely, then cut into rectangles.

2. Make the Peanut Butter Filling

1. Beat **peanut butter and vegan butter** until creamy.

2. Add **powdered sugar** gradually.

3. Mix in **non-dairy milk** until smooth and spreadable.

3. Assemble the Bars

1. Spread peanut butter filling on half of the wafer rectangles.

2. Top with remaining wafers to make a sandwich.

4. Coat with Chocolate

1. Melt **chocolate chips + coconut oil** until smooth.

2. Dip each bar in chocolate or drizzle chocolate over top to coat.

3. Chill until set.

Tips & Variations

🥜 Add chopped peanuts on top before chocolate sets for extra crunch.
🍫 Use almond butter or sunflower seed butter if you want a nut-free version.
✨ For extra crispiness, lightly toast the wafers before assembling.