



Vegan Heath Bar Recipe

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Ingredients

For the Toffee Base:

- 1 cup organic cane sugar
- ½ cup vegan butter (like Miyoko's, Earth Balance, or Country Crock Plant Butter)
- 2 tbsp coconut cream (thick part from a chilled can)
- ¼ tsp salt
- 1 tsp vanilla extract

For the Chocolate Coating:

- 1 ½ cups dairy-free chocolate chips (semi-sweet or dark)
- 1 tbsp coconut oil (optional, for shine and smoothness)

Optional Topping:

- ½ cup chopped toasted almonds (classic Heath Bar style)
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Instructions

1. Make the Toffee

1. Line a baking sheet with parchment paper or a silicone mat.
2. In a heavy-bottom saucepan, combine **sugar, vegan butter, coconut cream, and salt**.
3. Cook over medium heat, stirring constantly with a wooden spoon or silicone spatula, until the mixture reaches **300°F (hard crack stage)** on a candy thermometer.
 - It should be golden brown and smell caramel-y.
4. Remove from heat, stir in **vanilla extract**, and quickly pour onto prepared sheet.
5. Spread evenly into a thin rectangle (work quickly — it hardens fast!). Let cool completely.

2. Coat with Chocolate

1. Melt **chocolate chips + coconut oil** in a double boiler or microwave (30-sec bursts, stirring).

2. Spread melted chocolate over cooled toffee in an even layer.
3. Sprinkle with **toasted almonds** if using.
4. Let set at room temperature, or chill briefly in the fridge until firm.

3. Break into Pieces

- Once set, break the sheet into shards or cut into rectangles for a more “bar-like” look.
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Tips & Variations

- 🍫 Dip individual shards in chocolate for a thicker coating.
- 🥜 Swap almonds for pecans or hazelnuts for a twist.
- 🍯 For a softer caramel-like version, cook to **soft crack stage (270–290°F)** instead of hard crack.