

# No Bake Chocolate Almond Butter Bar

Source: Adapted from: <https://beamingbaker.com/4-ingredient-no-bake-chocolate-peanut-butter-bars-vegan-gluten-free-dairy-free/>

## Ingredients

### Almond Butter Layer

- 1 cup natural, unsalted almond butter
- ¼ cup + 2 tablespoons pure maple syrup
- ½ cup almond flour (or preferred flour)

### Chocolate Topping

- 1 cup vegan chocolate chips
- ½ cup unsalted, natural almond butter

## Instructions

1. Line an 8-inch square baking pan with parchment or wax paper. Clear some space in the freezer for this pan. Set aside at room temperature.
2. Make the almond butter layer: In a medium bowl, add Almond Butter Layer ingredients: 1 cup almond butter, ¼ cup + 2 tablespoons maple syrup, and ½ cup almond flour. Whisk until thickened and difficult to stir. Switch to folding with a rubber spatula until well-incorporated.
3. Transfer this mixture into the prepared baking pan. Using the rubber spatula, smooth into an even layer. Set aside.
4. Make the chocolate topping: Use the double boiler method or the following. Add Chocolate Topping ingredients to a medium, microwave-safe bowl: 1 cup chocolate chips and ½ cup almond butter. Heat in 20-second increments until chocolate is softened and melted. Stir in between heating, until smooth.
5. Pour the chocolate mixture over the almond butter layer. Using a clean rubber spatula, smooth chocolate into an even layer. Tap the pan a few times to help even out the chocolate.
6. Transfer pan to freezer. Freeze for 45-60 minutes, or until hardened. Remove from freezer and slice into 16 squares. Enjoy!\* Storing instructions below.

Note: The original recipe called for peanut butter, it is very simple to switch it back to that by replacing the almond butter for peanut butter in the recipe. You can make it with any type of nut butter by just substituting.