



Nutter Butter Bars

*(from Heaven via **Hungry for Health** by Susan Silberstein)*

For bars:

2 cups raw almonds (I used blanched, slivered from Whole Foods bulk section)

2 cups raw cashews

1 cup raw shredded, unsweetened coconut

3/4 cup agave (or honey)

1/2 cup peanut butter (I used fresh ground, honey roasted peanut butter from Whole Foods bulk section)

1 Tablespoon vanilla

2 Tablespoons flax seed

3/4 teaspoon Celtic sea salt

For Chocolate Topping:

2 cups chocolate chips (I used Enjoy Life)

2-4 Tablespoons almond milk (you could use soy, rice or regular milk)

In a food processor, chop nuts until fine. They will appear to have the consistency of flour. Add agave, coconut, vanilla, sea salt and peanut butter. Blend until smooth. You'll have to scrape the sides down several times as the dough will be very thick. Place dough into a lightly greased 9x13 pan. Press the dough down with wet fingers until smooth and forming a slight lip around the edges.

In a small bowl, melt chocolate in the microwave. I do this in 20-30 second intervals to prevent burning. Add a tablespoon of milk and stir at each interval until you have chocolate syrup. Pour chocolate onto bars and smooth with a spatula.

Cover pan with plastic wrap and place in the freezer for 20 minutes. Remove from freezer and slice into 1" squares. Will keep in the refrigerator longer than you'll have them!