

# Peppermint Patty Bars

**Prep time:**

10 minutes

**Cooking time:**

5 minutes

**Yields:**

12 people

**Ingredients:**

2 cups rolled oats, processed into a flour (or 2 cups oat flour)

1/2 cup almonds

1/2 cup walnuts

¼ cup cocoa powder

1/2 tsp fine grain sea salt, or to taste

2 tbsp packed coconut sugar

2 tbsp almond milk

5 tbsp pure maple syrup

1/4 cup rolled oats

3/4 cup dark chocolate chips

1 tsp coconut oil

1 tsp peppermint extract

**Directions:**

1. Spray an 8-inch pan and set aside.
2. If making oat flour, add 2 cups rolled oats into a high speed blender. Blend on high until a flour forms.
3. In a food processor, add almonds and walnuts. Process until a very fine crumble. Add oat flour, cocoa powder (start with 1/4 cup for now), salt, and coconut sugar. Process until combined.
4. Add in the maple syrup and almond milk. Process until a ball forms. Add another tablespoon of cocoa powder if desired. Process in the 1/4 cup rolled oats and ¼ cup chocolate chips until combined.
5. Take mixture and crumble it all over the prepared pan (it will be very sticky but not to worry). Press down evenly with your hands and set aside.
6. Add remaining chocolate chips, coconut oil, and peppermint into a small pot. Melt on low until most of the chocolate has melted and remove from heat. Stir. Pour melted chocolate on top.

Smooth out with spatula and place in the freezer for 10-15 minutes, or until set. Slice into 6 narrow rows and then in half to make 12 bars.

Chef Mat Shalenko