

# Raw Sniggers Bar

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## Ingredients

### Caramel

1 cup Medjool dates  
¼ cup maple syrup  
4 tbsp peanut butter (can use almond butter if you like)  
½ tsp salt  
1½ tsp vanilla paste –or seeds of 1 vanilla pod

### Chocolate layer

1 cup cocoa butter melted  
½ cup raw cacao powder  
¼ cup maple syrup

### Filling

1 cup activated walnuts or almonds (you can use peanuts but I didn't have any)  
cut roughly

## Method

1. Make the caramel by placing everything in a food processor and blitz until smooth.
2. Mix the chocolate layer ingredients together in a bowl.
3. Line a 20x12cm tin or Pyrex with baking paper. Pour ½ of the chocolate mixture in the tin and then put in the freezer to set a little bit.
4. Keep the other half of the chocolate mixture in a bowl set over a saucepan of heated water to keep it a liquid consistency.
5. When the chocolate in the tin is set, add ½ of the caramel mixture, put the nuts on top and then cover the nuts with the rest of the caramel and pour on the remaining chocolate. Set in the freezer for an hour.
6. Try not to eat the whole bar in one sitting, it is super rich.



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