





# ALMOND, PISTACHIO & QUINOA DARK CHOCOLATE BARS

 GF, VEG

 20 mins (+ setting overnight)

 24



## Ingredients

- 1½ cups dates
- ⅔ cup smooth natural peanut butter (I use 'Pics Peanut Butter')
- ¼ cup black tahini
- ¼ cup honey
- ½ tsp vanilla powder
- ½ cup roasted almonds, roughly chopped
- ½ cup pistachios, roughly chopped
- ½ cup pepitas
- 1¾ cups puffed quinoa
- 400g dark chocolate (I use 70%)
- Flaked sea salt for sprinkling
- 2 tbs finely chopped pistachios for sprinkling



## Method

1. Blend the dates, peanut butter, tahini, honey and vanilla powder in a food processor until a smooth ball forms.
2. Remove the mixture from the food processor and place into a large mixing bowl.
3. Add the almonds, pistachios, pepitas and puffed quinoa to the date mixture and mix together with your hands.
4. Press the mix into a paper lined 18cm x 30cm brownie tray and set aside.
5. Meanwhile, melt your dark chocolate in a heat proof bowl over a saucepan of gently boiling water.
6. Pour the melted chocolate over the slice mix and sprinkle with sea salt and extra chopped pistachios.
7. Place in the fridge to set overnight
8. Remove from the fridge and cut into slices or bite sized pieces. Enjoy!

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