

Alex's Snickers Slice

[Gluten Free, Dairy Free]

INGREDIENTS

- 400g pitted Medjool dates (fresh dates)
- 1/3 cup smooth organic natural peanut butter
- 2 Tbsp vanilla extract
- 1/2 cup unsalted peanuts
- 1 cup puffed rice
- 80g dark dairy-free chocolate, melted



METHOD

1. Place dates, peanut butter and vanilla in a food processor and process until a firm paste forms.
2. Add peanuts and puffed rice and pulse through.
3. Press into a flat lined rectangular slice tin and place in fridge to set.
4. Melt dark chocolate in a bowl over boiling water.
5. Spread thinly over slice. Allow to set for at least 30 minutes in fridge.
6. Cut with a warm knife. Enjoy!!

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