



PEANUT BUTTER, OATMEAL, CHOCOLATE BARS WITH NO ADDED SUGAR

From the Kitchen of DBC Brielle

INGREDIENTS:

- 1 c. Dark Chocolate Chips
- ½ c. Natural Peanut Butter
- 2 T. Coconut Oil
- 2 ½ c. Old Fashioned Oatmeal
- Chia Seeds (optional)

DIRECTIONS:

1. Place a sauce pan on the stove and heat to medium low heat. Pour in the chips, peanut butter, and oil. Stirring constantly until all melted.
2. Take the pan off the heat and stir in the oatmeal until it is all combined with the chocolate mixture.
3. Grease a 9x9 pan and pour in the mixture. Smooth and flatten with a spatula.
4. Place a sauce pan on the stove and heat to medium low heat. Pour in the chips, peanut butter, and oil. Stirring constantly until all melted.
5. Sprinkle chia seeds on top (optional)
6. Place it in the fridge. Let harden 30 minutes to 1 hour. Cut into squares. Store leftovers in airtight container in the fridge.