



Simple | Healthy | Delicious

Cocoa Mocha Fudgy Oatmeal Bars

INGREDIENTS

Oat Layer

2 ¼ cup quick-cooking oats

2 tablespoons milk of choice

½ cup honey

¼ cup nut or seed butter

1 teaspoon pure vanilla extract

¼ teaspoon ground cinnamon

Fudge Layer

1 cup dark chocolate chips

½ cup coconut oil

½ cup Nature's Earthly Choice™ Cocoa Mocha

½ cup honey

¼ teaspoon pure vanilla extract



DIRECTIONS:

1. Combine the oats and milk in a small pot. Cook over low heat for 2 to 3 minutes, then add honey, nut or seed butter, vanilla, and cinnamon. Stir until the oats are evenly coated.
2. Line a deep baking pan with greased tin foil. Press half the oat mixture into an even layer, then pop in the freezer for 20 minutes or until set.
3. Meanwhile, in a small pot, mix the dark chocolate chips and coconut oil over low heat. Once melted, add the cocoa mocha, honey, and vanilla extract. Mix well.
4. Pour the liquid chocolate over the oat layer. Place in the freezer for 30 minutes or until the fudge has hardened.
5. Press the remaining oat mixture on top of the fudge, then cool in the refrigerator for at least 1 hour. Once the top layer has set, slice into bars and enjoy.