

Please be advised that not all of the recipes are appropriate for all people.
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

Raw Almond Joy Bars

[www.rawmazing.com]

FIRST LAYER

- ¼ C raw almond butter
 - ¼ C coconut oil, melted
 - 1/3 C cacao powder
 - 1/3 C raw coconut sugar
 - ¼ tsp vanilla bean paste
 - Pinch sea salt
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- Whisk all ingredients together and pour into oiled, lined 8x8 inch glass pan. Set aside in refrigerator while making topping. The bottom layer should be set up (but not completely hard) before adding the next layer.

SECOND LAYER

- 2C of dried, unsweetened, raw coconut
 - 2/3 C coconut butter, softened
 - 3T raw agave nectar (or liquid sweetener of choice)
 - 1-2 teaspoons organic almond flavoring (not raw)
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- Place coconut in medium bowl. Whisk coconut butter (not the same as coconut oil), agave and almond flavor. Pour over coconut and mix well. Pat over first layer, top with chopped almonds and ganache (see below). Refrigerate to set.

GANACHE

- ½ C cacao powder
 - ½ C agave
 - ¼ C coconut oil, melted
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- Whisk all ingredients together