

Healthy Kit Kat Bars



Ingredients

Cookie Wafer:

- 1 + 1/4 cup Almond Flour (or Oat)
- 3 Tbsp Coconut Sugar
- 1 Tbsp Ground Flaxseed
- 1/4 tsp Salt (dash)
- 3 Tbsp Coconut Oil

(Microwave 30 seconds)

- 1 Tbsp Water
- 1 tsp Vanilla Extract

Fudge Filling:

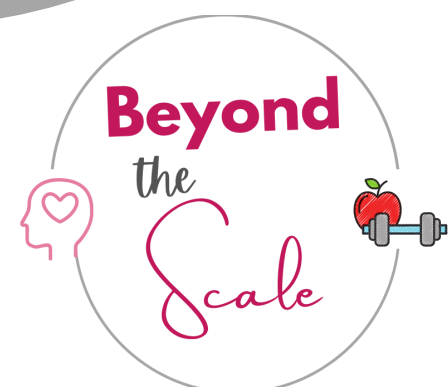
- 2 Tbsp Chocolate Chips
- 2 Tbsp Almond Butter
(or Natural Peanut Butter)
- 1 Tbsp Pure Honey

Chocolate Coating:

- 1 cup Chocolate Chips
- 1 Tbsp Coconut Oil

Directions

1. Preheat oven to 350 degrees
2. Measure coconut oil and melt 30 secs
3. Add all ingredients for cookie wafer into a bowl and mix well, then roll between two pieces of parchment paper
4. Cut wafer into rectangle slices and bake for 10 minutes at 350 degrees
5. Let cookie wafer layer, cool down in the fridge or on the counter
6. Melt together fudge filling into small bowl in microwave 60-90 seconds
7. Fill the rectangles in fudge and freeze 1 hour
8. Melt and cover wafer in chocolate coating



STORE IN FRIDGE OR FREEZER (IN CONTAINER)