

Rocky Road Bars

SERVINGS: 12 PREPPING TIME: 10 MINS COOKING TIME: NONE

Ingredients

Pastry:

- 160g of Biona
 Organic melted
 coconut oil
- 60g cocoa powder
- 5-6 pitted dates
- 1 tsp cinnamon
- ½ tsp sea salt
- 150g BionaOrganic PureOaty Granola
- 25g desiccated coconut
- 25g raisins

Directions

- 1.Place the coconut oil, cocoa powder, dates, cinnamon and sea salt in a food processor. Blitz until smooth.
- 2.Mix the granola, desiccated coconut and raisins in a bowl. Pour over the cocao-coconut mixture and stir until combined.
- 3. Spoon the mixture into a lined baking dish and place in the freezer to set for 30 minutes.
- 4.Remove from freezer and slice. Enjoy immediately or keep in the fridge for up to 2 weeks.

Made with Biona Oaty Granola and coated in creamy chocolate, these rocky road bars make the perfect sweet treat for kids of all ages (adults too!)