# **Healthy Chocolate Weetbix Slice**

Course	Snacks
Cuisine	Chocolate

### Servings

12 SLICES

# Ingredients

- 1 cup sultanas
- 2 large tbsp natural crunchy peanut butter
- 6 tbsp
  desiccated coconut
- 1 tbsp
  coconut oil
- 4 weetbix
- 4 tbsp cocoa or cacao
- 4 tbsp honey or rice malt syrup
- Little water if needed to make it more wet
- 4 tbsp dark chocolate chips optional, for icing
- 1 tbsp coconut oil extra, optional, for icing

### Instructions

- Put the first 8 ingredients in blender and blend until smooth like fudge.
  Line a loaf tin with baking paper.
  Press the mix into a pan and top with some dark choc melted with coconut oil (optional)
  Leave to set in the fridge
- 5. Once set, slice into 12 pieces

# **Recipe Notes**

Makes approx. 12 slices, at 170 calories each slice



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