

## MOCK "SNICKERS"

### INGREDIENTS

- 10 to 12 **dried dates**, pits removed
- ½ cup **nut butter**
- ¼ cup **nuts**
- ½ cup **dark chocolate chips**, melted
- Pinch of **salt**, *optional*

### DIRECTIONS

1. Line a baking tray with parchment paper.
2. Cut or tear open one side of each date and open them up to create a pocket.
3. Add 1 tablespoon of nut butter and a few nuts to each date, then gently pinch together to close.
4. Drizzle the dates with melted chocolate, and sprinkle with a pinch of salt, if desired.
5. Transfer to the refrigerator to harden and enjoy.

## NO-BAKE DATE SQUARES

### INGREDIENTS

#### *Crust*

- 1 ½ cups whole **nuts**
- 1 ½ cups **old fashioned/rolled oats**
- ½ teaspoon **salt**
- 1 cup **dried dates**, pits removed, and roughly chopped
- ¼ cup **butter, margarine, or coconut oil**

#### *Filling*

- 2 ½ cups **dried dates**, pits removed, and roughly chopped
- ½ cup **water**

### DIRECTIONS

1. Line an 8x8 pan with two pieces of parchment in opposite directions to form an "X" shape, creating a handle to lift the squares out of the pan later.
2. To make the crust, combine nuts, oats, and salt together and pulse until a fine crumble forms. Add the dates and process until combined. Melt the butter, margarine, or coconut oil, and add to the mixture and process until sticky. Reserve ¾ cup of the crust mixture for later and set aside. Firmly press the remaining crust mixture into the pan. Set aside.
3. To make the filling, place dates and water into the food processor and blend until a paste forms. Spread the filling onto the crust, and then top with the reserved ¾ cup of crust mixture, pressing gently until it is even.
4. Chill for 1 hour or overnight. Lift the squares from the pan and cut into 9 servings.
5. Store in the fridge in an airtight container for up to 7 days or in the freezer for up to 3 months.