



CHOCOLATE AND PEANUT BUTTER CRUNCHY BARS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

INGREDIENTS FOR 20 SERVINGS

125 g QimiQ Cream Base

100 g Oat flakes

100 g Butter

80 g Brown sugar

100 g Dark chocolate (40-60 % cocoa)

1 Egg(s)

100 g Peanut butter, creamy

120 g Flour

1 tsp Baking powder

Dark chocolate glazing

METHOD

1. Preheat the oven to 120 °C (air circulation).
2. Place the QimiQ Sauce Base, oat flakes, butter, sugar and chocolate into a pot and allow to melt. Add the remaining ingredients and mix well.
3. Place the mixture onto a baking tray lined with baking paper and place another sheet of baking paper on top. Roll the mixture out (approx. 3 cm high).
4. Bake in the preheated oven for approx. 45 minutes.
5. Cut into 20 bars and glaze with chocolate.