



## MARCH'S MUNCH OF THE MONTH

## FEATURED PRODUCT

**PANA ORGANIC SMOOTH HAZELNUT  
CHOCOLATE SPREAD 200G**

Plant Based & Gluten Free (Contains: Tree Nuts)  
RRP: \$9.00

# Chocolate Fudge CRUMBLE BARS

*Chock full of Pana Organic vegan,  
dairy free chocolate and topped  
with toasted oat crumble, these  
no-bake choc fudge crumble  
treats are a little slice of heaven!*

### INGREDIENTS - for the toasted oat crumble:

- 1 and ½ cups rolled organic oats: toasted lightly in the oven (see notes)
- 1 cup almond meal
- ½ cup coconut oil: melted
- ¼ cup & 2 tbsp maple syrup
- 1 tsp cinnamon

### INGREDIENTS - for the fudge:

- 1135g packet of Pana Organic's Mylk Choc Chips
- 3 tbsp creamy almond butter
- 3 tbsp Pana Organic's Smooth Hazelnut Chocolate
- 3 tbsp coconut oil

### METHOD:

1. In a medium bowl, combine all the ingredients for the oat crumble and mix well until incorporated.
2. Line a small brownie pan with baking paper and firmly press around ¾ of the oat crumble evenly in the bottom of the pan. Set aside in the fridge to slightly harden (around 10 minutes).
3. In a small bowl, melt the choc chips with the coconut oil (for the fudge) in a microwave or double boiler. Once fully melted, add in the remaining fudge ingredients and whisk to combine.
4. Pour the fudge layer on top of the oat crumble base, spreading evenly. Lightly tap the pan to get rid of any air bubbles.
5. Evenly sprinkle the remaining oat crumble on top (don't worry if it sinks a little bit), and place in the fridge for a further 40 minutes or until set.
6. Slice, dig in and enjoy!

- *To toast the oats, simply evenly spread them on a lined baking tray and place them in a 180-degree oven for around 10 minutes, ensuring to mix halfway to get an even toast.*
- *This slice will last up to a week in the fridge in an airtight container.*

