

Haigh's Chocolate Peanut Butter Pretzel Slice

Preparation time: 1 hour | **Chilling time:** 2 hours | **Makes:** 12

2 cups almond meal
5 tablespoons cocoa powder
5 tablespoons melted honey + another 1/4 cup
3 tablespoons melted coconut oil, plus another tablespoon
1 x 500g jar smooth peanut butter
300g Haigh's Dark Chocolate Pastilles
Packet of small pretzels

Grease and line a tray 20cm by 30cm with baking paper.
Mix almond meal, cocoa powder, 5 tablespoons honey and 3 tablespoons coconut oil in a large mixing bowl until well combined.
Press mixture evenly and firmly into the base of the tray using your fingers and an offset spatula if you have one.
Clean out the mixing bowl and then mix peanut butter, 1/4 cup honey and 1 tablespoon coconut oil until well combined.
Spoon peanut butter mixture on top of almond base and spread evenly to the edges.

Melt chocolate pastilles and then pour on top of peanut butter mixture, spreading evenly to the edges.
Place pretzels on top of chocolate in neat rows, leaving sufficient space between them so you can cut the slice easily.
Refrigerate the slice for at least two hours or until serving time.
Cut the slice into pieces with a very sharp knife.



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