

Chewy Café Mocha Nut Bar

Yields 8 bars



Ingredients

- ⅓ cup honey
- 1 tablespoon peanut butter
- 1 teaspoon vanilla extract
- ½ cup (52-54 grams) chocolate graham crackers
- 1 ¾ cup raw almonds, separated
- 1 teaspoon instant coffee granules
- ¼ cup mini chocolate chips
- 1 package (1.74 ounce/49.3 grams) M&M's® Coffee Nut

Directions

1. Preheat the oven to 300°F and line a 8-inch baking dish with a sling made from parchment paper*.
2. In a small bowl, whisk together the honey, peanut butter, and vanilla. Set aside.
3. In the bowl of a food processor, grind together the graham crackers, ¼ cup of the almonds, and coffee granules (about 20 pulses).
4. While pulsing, slowly pour in all of the honey mixture through the feed tube. Scrape down the sides of the bowl, if necessary, and continue pulsing until well combined.
5. Transfer the contents of the food processor to a large bowl. Chop the remaining 1 ½ cup of almonds and add to the bowl. Add the chocolate chips and M&M's® Coffee Nut and stir to incorporate.
6. Transfer the mixture into the prepared baking dish and tightly pack the mixture down in the baking dish with slightly wet hands, creating an even surface.
7. Bake for 20 minutes. Remove from the oven and allow to cool in the baking dish on a cooling rack for 1 hour.
8. Using the overhang from the sling, gently remove the plaque and cut evenly into 8 bars.

Notes

*I used rolled parchment paper and pulled out two pieces, cutting when I reached 8 inches for each piece. I centered one piece of parchment across the baking dish, then rotated the dish 90 degrees and centered the second piece of parchment across the baking dish, so that all four sides are covered.

Storage

Store in an air tight container at room temperature for up to 7 days. Separate each layer using a sheet of parchment paper.