

No Bake Cookie Dough Bars

EASY • 20 MINS + FREEZING

Gluten free and no bake, this fun treat combines cashew butter, Capilano honey and delicious choc chips into one moreish cookie dough inspired treat, with strawberry 'icing'! Perfect for special days at home or sharing with a party!



SKILL LEVEL Easy 20 mins

COOKING TIME Freezing SERVINGS

Ingredients

Base

• 270g (1 cup) cashew butter

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Method

1. Line a 20x10cm loaf tin with baking paper. Set aside.

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• 90g (¼ cup) Capilano Organic Raw Honey

- 120g (¾ cup) oat flour (or 1 cup almond flour)
- 1 tsp vanilla bean paste
- 150g (¾ cup) mini chocolate chips
- Pinch of salt

Top Layer

- 180g white chocolate, broken into pieces
- 1 tsp vanilla bean paste
- 135g (½ cup) cashew butter
- 1-2 drops gel red food color
- 1 tsp strawberry flavored extract (optional)
- Rainbow sprinkles

Used in this recipe



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

2. In a large bowl, combine cashew butter, honey, vanilla, oat flour, choc chips and salt. Mix until well combined and press into prepared tin using your hands and/or the back of a metal spoon to ensure the base is smooth and even. The dough will be firm to spread, this is okay.

3. For white chocolate layer, place white chocolate chips and cashew butter in a microwave safe bowl and heat on medium for 30 second intervals until fully melted. Alternatively, gently warm in a small saucepan on low heat until melted and well combined. Add food color, strawberry extract and mix well to combine.

4. Spread pink layer on top of cookie dough layer and cover with sprinkles. Freeze for at least two hours, then cut into bars to serve using a sharp knife dipped in hot water and wiped between each cut.

5. Store in airtight container in the fridge or freezer for up to one week.

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