

CHOCOLATE PEANUT BUTTER FUDGE BARS

BY: PREMIER PROTEIN

PREP TIME: 15 MIN TOTAL TIME: 45 MIN SERVINGS: 18

INGREDIENTS

Peanut Butter Layer:

3/4 cup creamy peanut butter

1/4 cup melted coconut oil

1 tbsp pure maple syrup

Chocolate Layer:

1/2 scoop Premier Protein

Chocolate Powder

3/4 cup creamy peanut butter

1/4 cup melted coconut oil

1 tbsp unsweetened cocoa
powder

1 tbsp pure maple syrup

DIRECTIONS

Line an 8x4 inch loaf pan with parchment paper. In a medium bowl mix together peanut butter, coconut oil and maple syrup. In another medium bowl, mix together protein powder, peanut butter, coconut oil, cocoa powder and maple syrup. Add the chocolate fudge layer to the loaf pan and spread evenly towards the sides. Freeze for 15 minutes. Next add the peanut butter layer on top. Use a rubber spatula to gently spread over the chocolate layer. Place in freezer for 15 minutes or until the fudge hardens. Once the fudge has hardened, remove from the pan. Do not leave out at room temperature for more than 10 minutes at a time.