

Almost No-Bake Nutella Bars

Recipe By *The Baker's Daughter*



Cooking and Prep:  4
h 15 m

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: KosherScoop.com

A couple of events inspired this recipe.

First – During my post Pesach restocking of the pantry, I spotted Shneider’s Delinut on the grocery shelf. For those of you not familiar, this is a take on Nutella. Nutella is a hazelnut and cocoa spread that is all the rage in recipes lately, but unfortunately not Cholov Yisrael (made from milk which was produced under supervision of a Jew). As I only use Cholov Yisrael products, I have only been able to ogle at all the tempting recipes – UNTIL NOW!

Second- After last week’s success with healthy granola bars I was on a mission to find some other form of healthy (ok – maybe not healthy, but definitely healthier than some of the baked goods they are accustomed to) snacks that my children would approve of.

These bars are really crunchy and satisfying. If your children attend a school with a nut-free policy, they make a fabulous after school snack. (I don’t know about you- but for some reason at my place, dinner is never ready on time). I’m loving the Delinut flavor and look forward to trying out some more recipes with it – that is if I haven’t eaten the whole jar off a spoon first.

(Oh- if you were wondering – my kids enjoyed these too! I'm really on a roll now!)

Enjoy!

Ingredients (9)

Main ingredients

- 2 cups oats
 - 1 cup unsweetened coconut
 - 1 cup sliced almonds
 - 1 and 1/2 cups Nutella
 - 1/2 cup Gefen Honey
 - 2 teaspoons Gefen Vanilla Extract
 - pinch of salt
 - 1 and 1/2 tablespoons oil
 - 1/2 cup mini chocolate chips
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Start Cooking

Prepare the Cookies

1. Preheat oven to 350 degrees.
2. Spread the oats, coconut, and almonds into a single layer on a cookie sheet. Toast in the oven for about 10 minutes. Remove from oven and place in a large mixing bowl.
3. Combine the Nutella, honey, vanilla and salt in a saucepan. Over medium heat, stir until Nutella is melted and everything is smooth and mixed well.
4. Pour mixture over the oats and mix well. Add oil and stir until well blended. Stir in the chocolate chips and pour mixture in a 9 x9 or 8 x11 pan that has been lined with wax paper.
5. Press mixture firmly into the pan.
- 6.

Refrigerate for three to four hours before cutting into bars.

Note:

Although these bars are officially “no-bake” they do require you to toast some ingredients before you begin. Easy to make ahead or at another time, I submit they retain their “no-bake” status.