



Magic Cookie Bars

Active Time: 40 minutes | Total Time: 2 hours | Serves: 9

Nutrition Information Per Serving

256.2 calories, 20.13 g carbohydrate, 4.78 g fiber, 8.68 g NET carbs, 3.14 g protein, 24.64 g fat

Ingredients

- 2/3 cup(s) Miracle Mix
- 1/2 cup(s) So Delicious Unsweetened Coconut Milk
- 5 Tbsp(s) Wholesome Sweeteners Organic Zero
- 2 Tbsp(s) Artisana Raw Organic Coconut Butter
- 10 Tbsp(s) Enjoy Life Dark Chocolate Morsels
- 5 Tbsp(s) grass-fed butter
- 1/4 cup(s) organic applesauce
- 1/4 cup(s) unsweetened shredded coconut
- 1/2 cup(s) Nuts, Pecans

Preparation

1. Preheat the oven to 350 F. Grease an 8 x 8 pan.
2. Make the caramel. In a small saucepan, add the butter or shortening and heat over low heat. Add the sweeteners, coconut milk and xanthan gum (if using). Simmer for 2 minutes to golden. Remove from heat.
3. Make the crust. Add the Miracle Mix, applesauce, coconut oil or butter and sweetener to a small bowl. Stir to form a dough. Press into the bottom of the prepared pan and transfer to the oven. Bake 10 minutes and cool on a wire rack.
4. Make the ganache. Melt the chocolate chips with the coconut milk using a double boiler or in 20 second bursts in the microwave.
5. Make the coconut cream. Whisk together the coconut milk, coconut butter and stevia (if using) to form a smooth mixture.
6. Spread the ganache over the pre-baked crust. Top with chopped pecans. Drizzle with caramel sauce. Pour coconut cream over. Sprinkle with shredded coconut. Top with chocolate chips.
7. Transfer to oven and bake 20 minutes. Cool on a wire rack for 30 minutes, then refrigerate for 1 hour before cutting into squares.

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