



Peanut butter Nature Valley Oats and Chocolate squares

by Suzy Pelta

Ingredients for the base

1 box of Nature Valley Oats
& Chocolate Bars (5 x 2 bars)
180g smooth peanut butter
40g unsalted butter

Ingredients for the topping

180g dark chocolate
(cut into small pieces)
50g peanut butter

You will need a 10" x 8"
rectangular cake tin

Method

Line your cake tin with tin foil.

Empty the Nature Valley Oats & Chocolate Bars into a large sandwich bag and crush them until they are small crumbs. (I find hitting them with a rolling pin to be the most effective way!)

Melt the peanut butter and butter in the microwave for 20 seconds.

In a large bowl, mix together the melted peanut butter and butter with the crushed Nature Valley Bars until all incorporated.

Empty the mixture into your lined cake tin and make sure it covers the entire base of the tin.

Put the tin in the fridge for at least an hour. The base will become harder, but will not harden completely.

When the base is ready, melt the chocolate and peanut butter in short bursts in the microwave (I suggest 30 second blasts), stirring in between.

Once melted, pour the chocolatey peanut butter over the base, making sure it is completely covered, and pop it back in the fridge.

After an hour, it is ready to slice in squares to serve!

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