Healthy Magic Bars

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Ingredients:

- About 1 cup vegan digestive biscuit crumbs (175g)
- 1/4 cup Coconut oil, melted
- 2/3 cup walnuts, toasted and chopped
- 2/3 cup dark chocolate chips or small chunks
- 1/2 cup unsweetened desiccated coconut, toasted
- 150ml coconut condensed milk

Instructions:

1. Pre-heat the oven to 350F or 160C. Line a 20cm square baking pan with parchment paper. Place on a baking tray.
2. If you haven't toasted your coconut, now's a good time to do that.
3. Mix the biscuit crumbs with the oil. Transfer to the prepared pan and press down evenly to make the base of the bars.
4. Sprinkle on a little more than half of the coconut quantity, followed by the chocolate and nuts.
5. Drizzle the condensed milk (if the milk is too thick warm up in a saucepan first) all over and finally sprinkle the remaining coconut on top.
6. Bake for 30-35 minutes until the condensed milk is almost dry and looks set.
7. Cool completely. Store in the fridge until firm enough to slice into squares.