

# Almond and peanut toffee



 20 min.  79 kcal  SteviaSweet Honey

## Preparation

Place **SteviaSweet HoneySweet** in a pan and boil. Add peanut butter and blend mixture evenly. Remove pan from stove and add ground almonds, coconut flakes and vanilla. Mix all ingredients to a smooth dough.

Place mixture on baking paper and flatten evenly. Sprinkle with sea salt. Refrigerate for approx. one hour and allow to cool. Cut into slices and store them chilled.

## Ingredients for 20 pieces

150 g	<b>SteviaSweet Honey</b>
100 g	unseasoned peanut butter
100 g	ground almonds
2 tbsp	coconut flakes
1/2 tsp	ground vanilla
1/4 tsp	sea salt

## Nutritional information per portion

79	kcal
332	kJ
2.5	g Protein
6	g Carbohydrates
3.5	g Fat