

Clean Eating Copycat Payday Candy bar



Ingredients:

- 1 1/2 C Honey
- 1/2 C Brown Rice Syrup
- 1/2 C Maple Syrup
- 1 Can full fat coconut milk (Only the cream)
- 1/2 C Unsweetened Almond Milk
- 12 oz peanuts

Preparations:

- Line a 12" x 3" Pan with parchment paper (or a 9" x 13" pan)
- Fill a sink or larger pan with about an inch and a half of ice water (Ice bath for candy bar to cool in).

Instructions:

To have the cream of the coconut milk separate, place the can in the fridge overnight. Then use only the thick white paste off the top.

In a large pot bring honey, brown rice syrup, maple syrup, full fat coconut milk, and almond milk to a boil. Let simmer on medium for about 20 minutes. Insert candy thermometer or start checking it with cold water and a spoon. Once the mixture reaches 240 F or feels firm but still pliable in your hands (Cooling small amounts in a cup of ice water) Pull from heat and add peanuts. Pour caramel into pan and immediately put in ice water bath. Wait an hour. Cut and enjoy!

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