



Raw Vegan Coconut Mounds Bars



Makes: 12 Bars

Ingredients

Layer 1 (Superfood Crust):

- 1 cup [Coco Cacao gr8nola](#)
- ½ cup oats
- 4 Tbsp. coconut oil
- 2 Tbsp. maple syrup

Layer 2 (Sweet Coconut Cream):

- 1 can coconut milk
- ¼ cup coconut oil
- 3 ½ cups shredded coconut
- 3 Tbsp. maple syrup
- 1 tsp. Vanilla extract
- Dash of salt

Layer 3 (Maca-Chocolate):

- ½ cup coconut oil
- ½ cup cacao powder
- 1 tsp. maca powder
- 2 Tbsp. maple syrup
- 1 tsp. vanilla

Directions

1. Line a 9x9 pan with parchment paper. Set aside.
2. In a blender or food processor, blend the gr8nola and oats until a fine flour. Add the coconut oil and maple syrup, and mix until combined (add more coconut oil or maple syrup if necessary).

3. Scoop the crust mixture into the prepared pan, and press firmly into the pan using a spatula or your fingers.
4. In a large bowl, combine all of the ingredients for the sweet coconut cream layer, except for the shredded coconut. Whisk until fully combined, then add in the shredded coconut. Stir the creamy coconut mixture until fully combined, then pour on top of the crust, Spread evenly using a spatula, then place in the freezer while you prepare the maca-chocolate layer.
5. In a medium bowl, melt the coconut oil. Add the maca powder, cacao powder and maple syrup and whisk until fully combined. Finally, stir in the vanilla extract. Pour the maca-chocolate mixture over the sweet coconut cream layer, and place in the freezer for 30 minutes.
6. Remove from the freezer, slice and enjoy!

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