

# SCOTCHEROOS

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## INGREDIENTS

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### Chocolate Topping:

1/4 cup peanut butter  
1/2 cup Lilly's chocolate chips  
1/4 cup Lilly's caramel chocolate chips  
sea salt / Himalayan salt  
coconut oil

### Bottom Layer:

1 cup peanut butter  
1 tsp vanilla  
1 cup oats  
1 tbsp maple syrup

## PROCEDURE

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Mix peanut butter, vanilla, and maple syrup over medium heat until smooth. Remove from heat and stir in oats.

Pour into a parchment paper lined 9x13 pan and press the mixture down and even.

Melt about 1 tbsp of coconut oil with chocolate chips and peanut butter.

Pour mixture over the bottom layer and spread evenly.

Sprinkle sea salt or Himalayan salt over the top.

Put pan in freezer for 4 hours until completely hardened.

Remove and cut into squares.

Can be kept in fridge or freezer.

At room temperature the chocolate may start to melt because of the coconut oil.