



Pistachio Chocolate Mint Bars

Easy to make, sugar-free dark chocolate pistachio mint chocolate bars. Creamy filling with a rich chocolate mint glaze, what's not to love?

Ingredients

Crust

½ cup butter

⅓ cup cocoa powder

6 tablespoon powdered Swerve Sweetener

1 large egg lightly beaten

1 teaspoon vanilla extract

½ cup @farmfeshnuts [Raw Shelled Pistachio Kernels](#)

1 cup @farmfeshnuts Natural Ground Almond Flour

⅔ cup shredded coconut

Filling

4 ounces cream cheese softened

½ cup butter softened

1 cup powdered Swerve Sweetener

2 tablespoon heavy whipping cream room temperature

2 teaspoon peppermint extract

Natural green food coloring

Chocolate Glaze

3 ounces sugar free dark chocolate chopped

2 tablespoon butter

Optional Garnish

½ ounce sugar-free white chocolate chips (optional)

¼ ounce cocoa butter

Instructions

Crust

In a medium saucepan over very low heat, melt the butter. Stir in the cocoa powder and sweetener, and then slowly whisk in the egg.

Cook, stirring constantly, until mixture thickens. Remove from heat and stir in the vanilla, almond flour, shredded coconut and nuts. Press crust into a 9×9 or 8×8 square pan evenly and refrigerate until firm, about 20 minutes.

Filling

In a large bowl, beat the cream cheese and butter together until smooth, then beat in the sweetener until well combined.

Add the whipping cream and peppermint extract and beat until smooth. Beat in just enough food coloring to achieve a minty green.

Spread the filling over the crust and refrigerate until firm, about 30 minutes.

Chocolate Glaze

In a heatproof bowl set over a pan of barely simmering water, stir the chopped chocolate and butter together until melted and smooth. Spread over the chilled bars.

Refrigerate the bars 20 minutes to set the chocolate OR decorate with white chocolate chevrons as described below.

Optional Garnish

If you want to make the white chocolate chevron decorations, you will need to work quickly. I recommend melting the white chocolate at the same time as you are making the chocolate glaze.

In a heatproof bowl set over a pan of barely simmering water, melt the white chocolate chips with the cocoa butter, stirring until smooth.

Immediately after spreading the chocolate glaze on the bars, drizzle the white chocolate ovetop in straight lines across.

Then immediately drag a toothpick from one side of the bars to the other, across the white chocolate lines. Do this in opposite directions to create chevrons.

Refrigerate the bars 20 minutes to set the chocolate.