



CHOCOLATE PEANUT BUTTER RICE CRISPY TREATS



INGREDIENTS

ITEM

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| • Plain Crisp Rice Cereal | 3 Cups |
| • Natural Peanut Butter | ½ Cup |
| • Maple Syrup | ¼ Cup |
| • Unsweetened Shredded Coconut | 2 Tbsps. |
| • Vanilla Extract | ½ Tsp. |
| • Pinch of Salt | |
| • Dark Chocolate | 2 Oz. |

SERVING SIZE

QUANTITY

1 SQUARE



PREPARATION

- Line an 8-inch square baking pan with parchment paper.
- Add the peanut butter and maple syrup to a small saucepan over low heat.
- Stir until smooth and warmed through.
- Remove from the heat and stir in the vanilla and salt.
- Add the crisp rice cereal and shredded coconut to a large bowl.
- Pour the peanut butter mixture over the cereal and gently stir until evenly coated.

- Press the mixture firmly into the prepared pan.
- Melt the dark chocolate in the microwave in 20-30 second intervals, stirring between each.
- Drizzle the melted chocolate over the top.
- Refrigerate for at least 1 hour, until firm.
- Cut into 12 squares.