

Peanut Butter Rice Crispy Treats

Ingredients:

- 3/4 cup creamy peanut butter
- 6 tablespoons maple syrup
- 3 cups Crispy Rice Cereal
- 2 TBS Ghee
- 1/3 cup dark chocolate chips
- 1 TBS coconut oil
- Sprinkles of choice

Directions

1. Line an 8 x 8-inch pan with parchment paper and set aside.
2. In a large mixing bowl, add your crispy rice cereal and set aside. In a microwave-safe bowl or stovetop, heat up your peanut butter with your syrup and ghee. Once warm, whisk together until combined.
3. Pour your peanut butter/syrup mixture over the crispy cereal and mix well, until fully combined. Transfer the peanut butter crispy treat mixture into the lined pan. Use a rubber spatula to flatten out evenly.
4. Refrigerate until firm. Melt chocolate and coconut oil in microwave at half power for 30 second intervals until melted (mine took 30 seconds).
5. Drizzle on top, and add sprinkles if desired!

Peanut butter rice krispies should be stored in an airtight container in the refrigerator for up to 2 weeks.

MADE WITH LOVE

by Teresa Forchand