

CHOCOLATE PEANUT BUTTER RICE CRISPY SQUARES

Makes 9 huge bars.

- *1/2 cup peanut butter*
- *1/3 cup coconut nectar*
- *1/3 cup melted coconut oil*
- *1/4 cup cocoa powder*
- *Pinch sea salt*
- *1 teaspoon vanilla extract*
- *2-3 cups rice puffs (aka puffed rice)*

Stir all the ingredients together, except the rice puffs, until smooth. In a large bowl, throw in 2 cups of rice puffs and pour over the chocolate peanut butter mixture, then mix everything together evenly. If you'd like more rice puffs, add another cup. Scoop into a lined baking pan and leave in the fridge or freezer until solid (at least an hour or two). Store in the fridge for up to 10 days, or the freezer for a month.

Notes:

- You can use any nut or seed butter you prefer; almond butter would be wonderful...
- You can use any liquid sweetener you like, including maple syrup or agave nectar.
- Add 1/4 cup more or less sweetener as desired.
- This recipe would be made more epic if you added chocolate chips, crushed potato chips, and/or vegan marshmallows.
- I do not recommend travelling with these, they will probably melt. Keep in the fridge.

Recipe from <https://www.thisrawsomeveganlife.com/>