

Almond Butter Rice Treats



INGREDIENTS

1 1/2 cups natural creamy almond or peanut butter

1 cup pure maple syrup

1/4 cup honey

1 teaspoon kosher salt

1 teaspoon pure vanilla extract

7 cups puffed brown rice or wheat cereal

leftover candy bars, chopped

4 ounces leftover chocolate candy, chopped (optional)

INSTRUCTIONS

Coat the bottom of a metal spatula and a rimmed baking sheet with cooking spray then line with parchment paper and set aside.

Combine the almond or peanut butter, maple syrup, honey, salt, and vanilla in a medium pot (one big enough to hold the cereal) and cook over medium-low, stirring frequently.

Remove from heat and add the cereal and chopped up candy bars mix until well coated. Turn mixture into prepared baking sheet and flatten with a spatula. (If you want treats crispier, let liquid mixture cool for 15 minutes before add the cereal.)

Set aside to come to room temperature. If coating tops of bars, melt chocolate until smooth and pourable. Spread chocolate over treats until even then refrigerate until set. Use a Halloween-themed cookie cutter to cut out treats.