

Nut Butter Rice Krispie Treats

Recipe By Rivki Rabinowitz



Cooking and Prep:  30
m

Serves:  4

Contains: 

Preference: Parve

What your kids REALLY love eating (and let's face it – you too!)

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Gluten Free

Ingredients (5)

Main ingredients

- 3/4 cup **Gefen Honey** or brown rice syrup
- 1 cup nut butter (I used soy to make it school-friendly)
- 1 teaspoon **Gefen Vanilla**
- 4 cups rice cereal (use gluten-free if needed)
- 1 cup **Glicks Chocolate Chips**, melted

Start Cooking

Prepare the Treats

Yields 12

1. Line a nine- by nine-inch baking pan with Gefen Easy Baking Parchment Paper.
2. Combine honey and nut butter in a sauce pan over med-low heat. Stir until melted.
3. Add vanilla and mix. Add cereal.
4. Spread into pan. Spread melted chocolate.
5. Refrigerate 20 minutes and cut into squares. Store in fridge or freezer.