



Simple | Healthy | Delicious

Cocoa Mocha Rice Crispy Treats

INGREDIENTS

3 cups brown rice crisp cereal

3/4 cup pure maple syrup or honey

1 cup creamy nut or seed butter

1 tablespoon cocoa mocha powder

1 teaspoon pure vanilla extract



DIRECTIONS:

1. In a small pot over low heat, combine the maple syrup and nut or seed butter.
2. Add the vanilla extract and cocoa mocha, stirring until the consistency is even.
3. When the edges start to bubble, turn off the heat and fold in the rice crisps. Mix until all the rice crisps are covered.
4. Spread the mixture onto a greased baking pan. If you'd like, add a drizzling of melted dark chocolate.
5. Refrigerate for at least 2 hours. Once set, cut into bars or squares.