

Food Babe's White Chocolate Coconut Almond Crispy Treats



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	30 mins	45 mins	30

<https://foodbabe.com/white-chocolate-coconut-almond-crispy-treats>

Ingredients:

- $\frac{2}{3}$ cup almond butter (nut allergy - use sunflower seed butter)
- $\frac{1}{2}$ cup raw honey (get local if possible)
- 10 ounces brown rice cereal
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 1 cup shredded unsweetened coconut
- 10 ounces white chocolate chips
- 1 teaspoon coconut oil

Instructions:

1. Grease a medium sized glass dish (~8x8) and set aside.
2. In a large pan on low-medium heat, melt almond butter, syrup, vanilla and cinnamon together slowly until combined and smooth.
3. Once mixture is melted, slowly combine brown rice cereal a few cups at a time and mix together.
4. Pour mixture into greased baking dish and press down firmly into pan using a piece of parchment paper underneath your hands to prevent them from sticking.
5. In a double boiler, slowly melt white chocolate with 1 teaspoon of coconut oil*
6. Once white chocolate is melted, quickly stir in coconut and spread over almond crispy mixture in baking dish.
7. Cool in fridge for at least 30 minutes before cutting into 1 inch squares.

Notes:

- Tip – the little bit of coconut oil in the white chocolate creates a smooth finish and prevents it from clumping up which can happen if you leave this out.
- Please buy all organic ingredients if possible