

Chocolate Frosted Peanut Butter Crispy Bars



Ingredients:

- ✓ 1/2 cup of Suzanne's Ricemellow
- ✓ 1/2 cup organic crunchy or smooth peanut butter
- ✓ 1-1/2 teaspoon butter
- ✓ 3 cups of crispy brown rice cereal

Topping:

- ✓ 1 tablespoon of butter
- ✓ 1 bar chocolate (Suggestion: Guylian Belgian No Sugar Added Milk Chocolate Bar)

Directions:

Heat butter in large saucepan. Add Ricemellow Crème and peanut butter and stir over low heat until smooth. Remove from heat. Add cereal to saucepan and stir to coat. Turn mixture into a 8 x 8 or 9 x 9 pan, pressing down with moistened or greased hands to flatten into pan. Melt butter and broken chocolate bar for the topping. Stir till smooth. Spread over crispy rice mixture in pan. Put pan in freezer for 10 minutes to set chocolate topping. Remove from freezer, cover and store in refrigerator.

