

Crispy Cacao Squares

Ingredients:

- ¼ cup Robertsons Raw Cacao Powder
- 1 cup nut butter of choice
- 2 tsp vanilla extract
- ½ tsp salt
- ¼ cup honey
- 6 cups puffed rice
- 1 cup unsalted peanuts

For the topping (optional):

- 1-2 cups smooth nut butter of choice

Method:

1. Line a baking pan with baking paper and set aside.
2. Place all of the ingredients for the bars except for the puffed rice and peanuts into a bowl and whisk to combine.
3. Add the puffed rice and stir until well coated.
4. Use a spatula to transfer chocolate-coated puffed rice to the prepared baking pan and spread to evenly distribute.
5. Place the pan in the freezer for 10-15 minutes until set.

For the topping:

1. Pour the softened nut butter over the top of the puffed rice and spread evenly.
2. Set in the freezer for another 10-15 minutes until set.
3. Slice and ENJOY!

****Note:** Store in an airtight container in the fridge.