

Dark Chocolate Crunch Bars with Peanut Butter Drizzle

Prep time:

20 minutes

Cook time:

5 minutes

Yields:

12 servings

Ingredients

Crunch Bar

- 1/2 cup coconut oil
- 1/2 cup unsweetened cocoa powder
- 5 tablespoons maple syrup
- pinch of salt
- 1 teaspoon pure vanilla extract
- 1 cup rice crisp cereal

Peanut Butter Drizzle

- 2 tablespoons all-natural peanut butter
- 2 teaspoons coconut oil
- 1 teaspoon maple syrup

Directions:

1. For the crunch bar: Line a 9x5 inch loaf pan with parchment paper. In a pot over low heat, gently melt the coconut oil and then whisk in the rest of the crunch bar ingredients

(except the rice crisp). Once the mixture is smooth remove from heat and stir in the rice crisp cereal. Pour mixture into prepared pan, smooth out, and then freeze for 10-15 minutes, or until the chocolate is solid.

2. For the PB drizzle: Melt the coconut oil and then whisk in the peanut butter and liquid sweetener. Adjust to taste if desired. Scoop into a plastic baggie.
3. Remove crunch bar from freezer and cut into 12 small bars. Drizzle PB mixture on bars. Return bars to the freezer until the PB drizzle is solid, about 5 minutes.
4. Serve straight from the freezer or fridge. Store leftovers in the fridge or freezer.