

Crispy Rice Bars

Yields 12-14 bars



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 ½ cups dark chocolate chips
- 1 ½ cups crisped brown rice cereal

Directions

1. Line a baking sheet with parchment paper and set aside.
2. Melt the chocolate in a double boiler, stirring constantly until melted. Alternatively, heat the chocolate in a microwave-safe bowl in 30 seconds increments, stir, and repeat until melted.
3. Gently stir in cereal and mix until all of the cereal is coated.
4. Pour the cereal mixture onto the prepared baking sheet and spread into a square in an even layer. Chill in the refrigerator for at least 30 minutes or until firm.
5. Place the parchment paper and bars on a cutting board. Cut the square in half and then cut into smaller bars. Store in an airtight container at room temperature.

Notes

If you need this recipe to be vegan, be sure to use vegan chocolate. If you need it to be dairy-free, be sure to use vegan or dairy-free chocolate. As always, check labels for any allergens or special dietary needs.

This recipe can easily be doubled and should still fit on one baking sheet.

Recipe from [Healthier Holiday Treats cooking class, Fall 2018](#)