

Upgraded Healthy Butterfingers

Serves: 10-12

INGREDIENTS:

1 cup nut butter of choice (peanut, almond, cashew, sunflower seed)
3 tbsp raw organic honey
1 1/2 tbsp coconut oil
1 tsp salt
3/4 cup Chocolate Chips
+ another 3/4 cup Chocolate Chips
2 cups Gluten Free basic cereal (no sugar added)
Brands: Nature's Path, Organic Mesa Sunrise, Gluten Free Rice Chex, Arrowhead Mills Maple Buckwheat Flakes



INSTRUCTIONS:

Serving size: 1, 4 inch chunk

1. In a large baking bowl, add the cereal and crush up with your hands. Set aside.
2. In a small pot on the stove top, mix the nut butter, honey, coconut oil and salt. Stir/whisk until nice and smooth and creamy! Pour in the bowl with the cereal and toss together. Set aside.
3. Using the same small pot, melt 3/4 cup chocolate. Pour onto a sheet pan lined with parchment paper. Spread out evenly with a spatula. Place in the freezer for 10 minutes to freeze.
4. Once the chocolate layer is frozen, press on the cereal layer, freeze for another 5 minutes.
5. While waiting melt the rest of the chocolate.
6. Drizzle on top of the cereal layer. Freeze one last time until hard, about 10 minutes.

Note: Store in the freezer in a closed container.