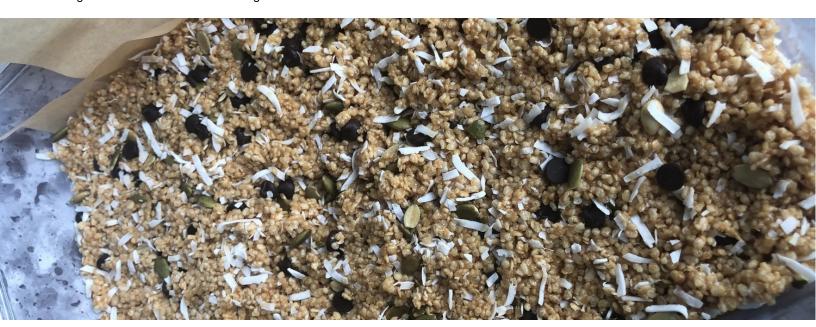
## **Chocolate Peanut Butter Dessert Bars**

7 ingredients · 30 minutes · 16 servings



## **Directions**

- 1. In a medium saucepan over low heat, combine the nut/seed butter, honey, vanilla and stir constantly until melted together
- In a large mixing bowl combine the puffed cereal and nut/seed butter mixture, stir until well combined.
- 3. Cool in fridge.
- **4.** Once cooled, fold the coconut, seeds, and chocolate chips into the cereal mixture.
- **5.** Line a 9×13 with parchment paper. Transfer the mixture to the pan and using your hands, firmly press the mixture into the pan, spreading out evenly.
- 6. Freeze for 30 minutes.

## Ingredients

**1 cup** All Natural Peanut Butter (sunflower seed butter or other nut butter of choice)

1/2 cup Raw Honey

1 tsp Vanilla Extract

2 1/2 cups Puffed Quinoa (or puffed rice cereal)

1/2 cup Sunflower Seeds (or pumpkin seeds)

3/4 cup Unsweetened Shredded Coconut

1/3 cup Dark Chocolate Chips