

## **Peanut Butter Crispy Bars**

Makes one 9x13 pan

### Ingredients

6TB Earth Balance or other vegan butter substitute

3cups vegan marshmallows

1 cup Karo corn syrup (or tapioca syrup)

1cup sugar

1 ½ cups natural creamy peanut butter

9cups gluten free crispy rice cereal

### *Ganache:*

¾ cup plant milk

1 ½ cups vegan chocolate chips

1TB Karo corn syrup (or tapioca syrup)

### *Garnish:*

About 2/3-3/4c roasted chopped peanuts

### Directions

To make the bars:

1. Combine the Earth Balance and marshmallows in a sauce pot and melt on low to medium low heat, stirring constantly as to prevent burning. This will take a while and double as an arm workout!
2. Stir in corn syrup and mix thoroughly until lumps are mostly gone.
3. Stir in sugar and melt in to combine.
4. Add peanut butter and stir constantly until combined. Be careful here, as if you do not stir it will burn on the bottom quickly.
5. Once mixture is combined and smooth, pour over rice crispy cereal in very large bowl. Mix together with wooden spoon to evenly coat cereal. Be careful not to mash cereal and work quickly. If the mixture cools too much, the bars will start to set prematurely.
6. Gently spread bar mixture into greased 9x13 pan. Do not push/mash mixture into pan as this will cause the bars to be very hard and compact when cool. Instead, gently spread mixture, pickup and move bits round to cover the holes. Set aside.

To make the ganache:

1. Heat plant milk and corn syrup in microwave about a minute and a half to scald it. You do not want it boiling, just barely bubbling around edges.
2. Pour over the chocolate chips. Let sit for a few minutes to melt the chocolate.
3. Whisk the chocolate and milk mixture together until smooth. Pour over the bars and spread to cover the top.
4. Sprinkle with chopped peanuts and let cool.

Cut bars into desired size and enjoy! Store at room temperature and covered tightly. Bars will keep about 3-4 days. They can be eaten beyond this point; the cereal just begins to get stale at a certain point. Congrats, you did it! 😊