

# **Protein Rice Krispy Treats**

#### Ingredients:

1/2 cup honey

1/2 cup peanut butter

5 cups brown rice crisp cereal

<sup>3</sup>⁄<sub>4</sub> cup dark chocolate chips

### Instructions:

- 1. Combine honey and peanut butter in a small microwave-safe bowl.
- 2. Microwave for 10 seconds and stir.
- 3. In a large bowl, combine peanut butter mixture with rice crisp cereal.
- In another microwave-safe bowl, microwave ½ cup chocolate for 10 seconds. Stir and continue microwaving for 10 second increments or until the chocolate is melted, stirring each time.
- 5. Once melted, mix chocolate with the cereal until evenly combined.
- 6. Spread mixture into an 8 x 8 baking dish and top with remaining 2 Tablespoons of dark chocolate chips.
- 7. Place in freezer for 30 minutes, or until the treats hold their shape.

#### Variations:

• To make nut-free, use sun butter in place of peanut butter

g Sodium.

• To add more protein and healthy fat, include ¼ cup almonds or your favorite nut to mixture.

## Prep Time: 15 minutes

## Chilling time: 30 minutes

#### Equipment:

Microwave 2 small microwave-safe bowls 2 metal spoons 1 rubber spatula 1 large mixing bowl 8 x 8 baking ban Measuring cups and spoons

Servings: 8 squares Serving Size: 1 square



Nutrition	240	•	2.5 g Saturated	35 g	5 g	1 g
Facts:	Calories,		Fat,	Carbohydrates,	Protein,	Fiber,
	19g	180 m				

Check out our blog at <u>www.cookingoncampus.arizona.edu</u> to find past recipes and a list of upcoming classes! For more info about nutrition and what to eat on campus, go to <u>www.health.arizona.edu</u>, click Health Promotion, then Nutrition.

Sugar,