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Protein Rice Crispy Treats

Ingredients

For the rice crispy treats:

3 cups brown rice cereal
3/4 cup organic peanut butter
1 Nourish + Bloom Vanilla Spice Whole Food Shake packet (or 2 scoops)
3/4 cup honey

For the glaze:

10 cacao butter chips 1/4 cup unsweetened coconut milk 3 tbsp coconut butter

Instructions for treats

- 1. Add brown rice cereal to a large mixing bowl and set aside.
- 2. In a microwave-safe bowl, place peanut butter and honey. In 10-second intervals, microwave for 40 seconds, or until mixture is soft. Add the Whole Food Shake and mix until smooth.
- 3. Pour peanut butter mixture into the brown rice cereal. Use hands to combine well.
- 4. Transfer mixture into a muffin tray, filling up eight of the twelve muffin spots to the top, firmly pressing each to shape.
- 5. Let cool until treats hold their shape.

Instructions for glaze

- 1. Add cacao butter chips to a microwave-safe bowl. In 15-second intervals, microwave for 45 seconds, or until cacao butter chips have melted. Once melted, add coconut butter and coconut milk, and mix until smooth.
- 2. Use a spoon to drizzle glaze over rice crispy treats. Add sprinkles on top and enjoy!