



No Bake Wholesome Peanut Rice Puff Bars

EASY • 2-3 HOURS

Remember rice crispy treats? These are a 5 ingredient, wholesome take on the original by [Magdalena Roze](#). Packed with nourishing Manuka Honey, peanuts and a hint of vanilla, they're a wholesome boost for the busy bees in your family!



SKILL LEVEL
Easy

PREP TIME
2-3 hours

SERVINGS
12

Ingredients

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

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- ½ cup peanut butter
- ½ cup coconut oil
- 1 tsp vanilla extract
- ⅓ cup **Capilano Authentic Manuka Honey**
- 2 cups rice puffs

Used in this recipe



AUTHENTIC MANUKA HONEY

Nature's Sweet Superfood

Made by some of the world's healthiest bees*, Capilano Manuka honey is naturally rich in Methylglyoxal (MGO). The higher the MGO, the more potent the honey's activity.

Delicious Taste

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of *Leptospermum* (Manuka) varieties. Capilano's premium, Manuka honey has a rich, smooth, caramel taste.

Boost your Daily Health Routine

Squeeze the goodness of Capilano Raw and Unpasteurized Manuka honey into your daily cup of tea, coffee, smoothies, yogurt or cereal, or simply enjoy by the spoonful.

*Vella, G. 2016. Issue 215. CSIRO.

Method

1. Line a square baking dish with baking paper.
2. Place peanut butter, coconut oil & vanilla in a small saucepan and melt on low heat until well incorporated. Mix in Capilano Authentic Manuka Honey until combined.
3. Add rice puffs and stir gently to lightly coat with mixture. Using a spatula, transfer mixture to baking tray and smooth. Freeze tray for 2-3 hours until firm, then cut into bars using a clear sharp knife.
4. Store bars in an airtight container in the fridge for up to 5 days.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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